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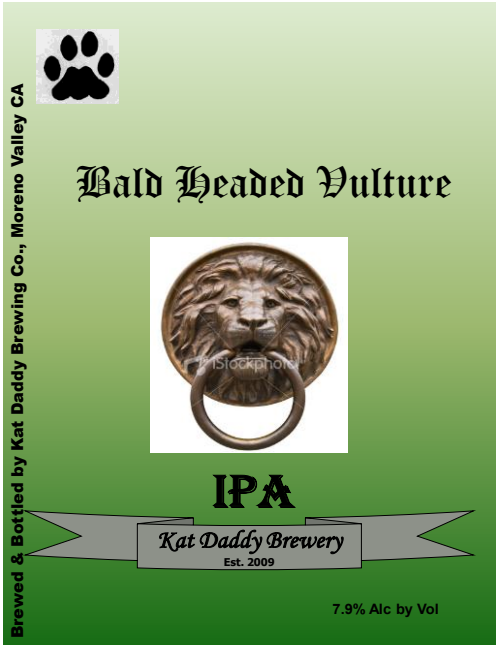
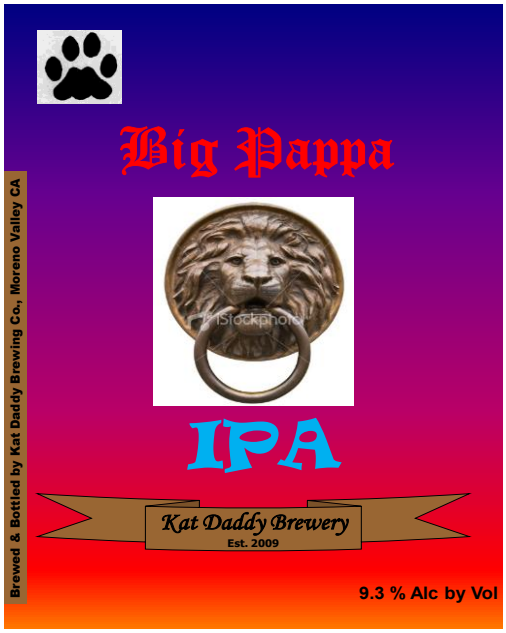
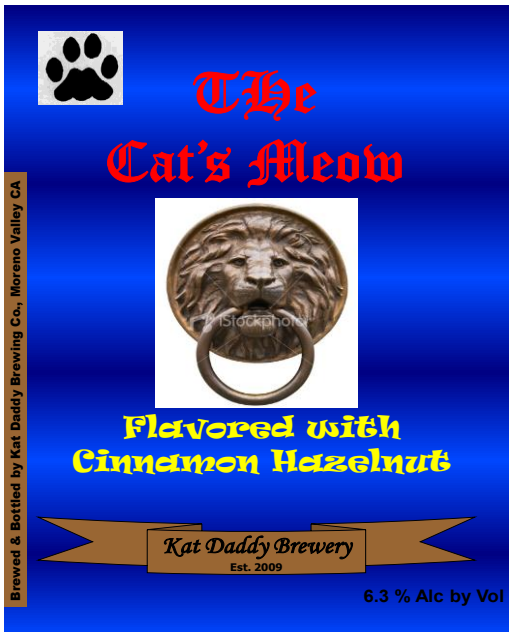
One of the lightest beers I have. It's brewed with White Wheat Malt and Bavarian Wheat Yeast which makes for a great summer drink. Hopefully you will be able to taste the slight citrus and lemony harvested in this beer.



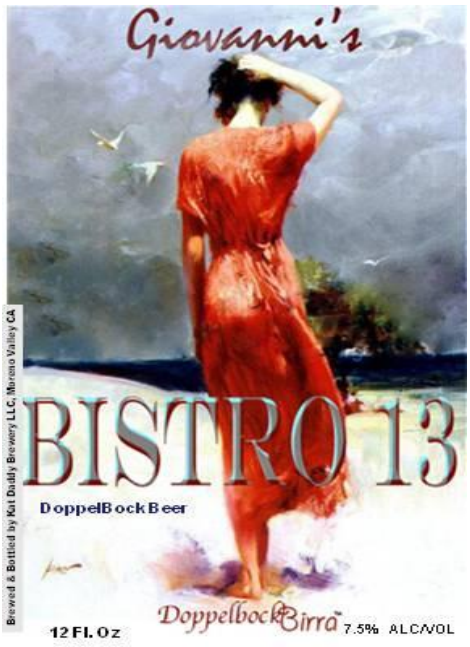
This a very hoppy beer. Brewed with Bravo and Columbus hops 3 times throughout the boil. This is a nice IPA that doesn't have that long bittering after taste that many IPA's have. Dry hopping is also happening here.



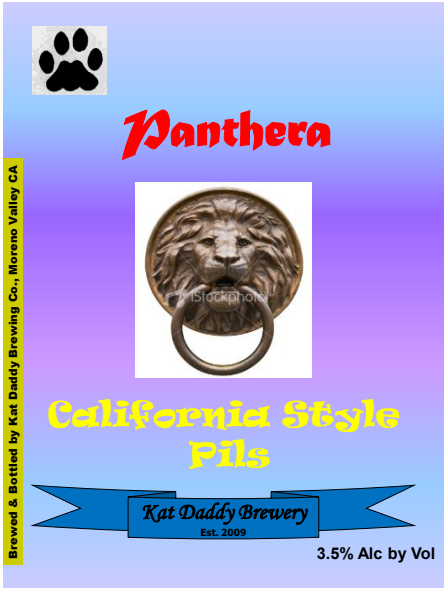
What can I say? This is another one of my hoppiest beers. This is brewed with three different bittering hops; Magnum, Warrior, and Bravo. Can you taste the hops? This beer is bold yet delivers a balanced and yet aggressive taste throughout. In my opinion that is ☺

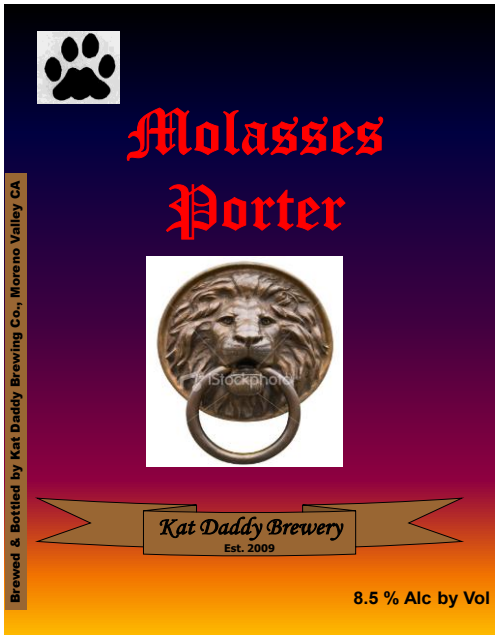


One of two beers brewed with coffee. I used Cinnamon Hazelnut coffee to give this a nice coffee taste. Brewed with Golden Promise and Carahell Malts which makes for an awesome beer/coffee collaboration

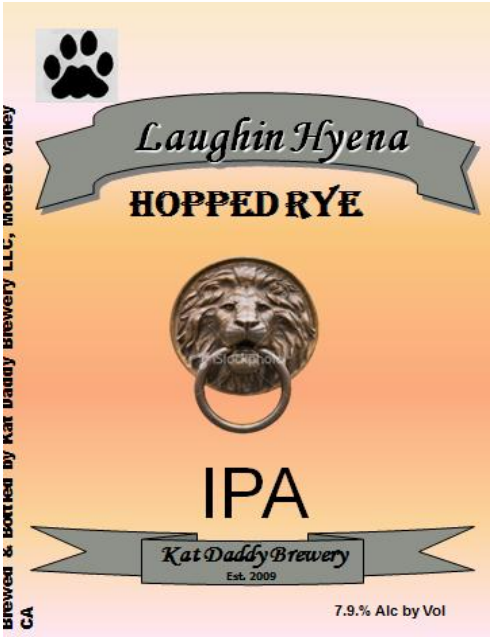


This is a dark lager that takes at least 40 days in the cooler to ferment. It is also, one of two beers I entered in the Great American Beer Festival last October. This has Chocolate Malts and just a tad bit of Czech Saaz for a nice smooth flavor.

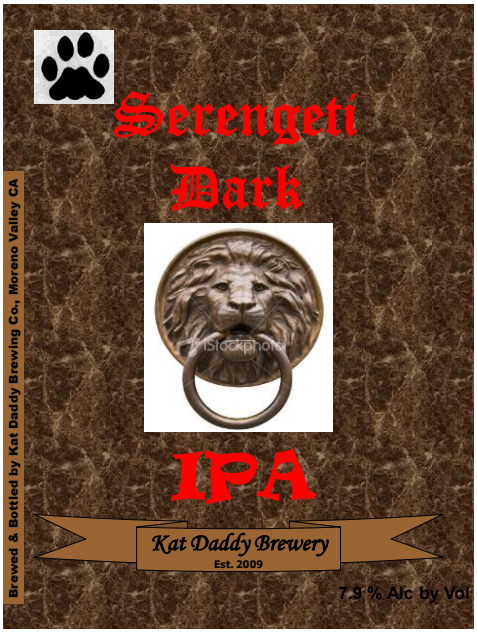




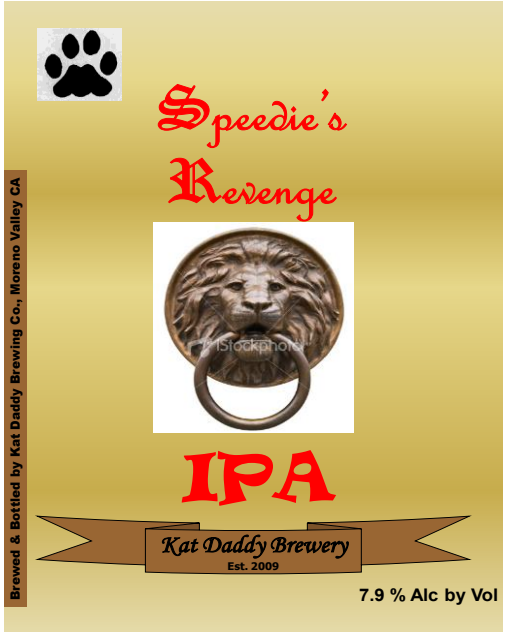
The other beer submitted in the Great American Beer Festival. This is my favorite and most successful beer so far. It placed third last in at the Claremont Beer Festival. This is made with 100% unsulfured molasses for a thick and robust porter taste



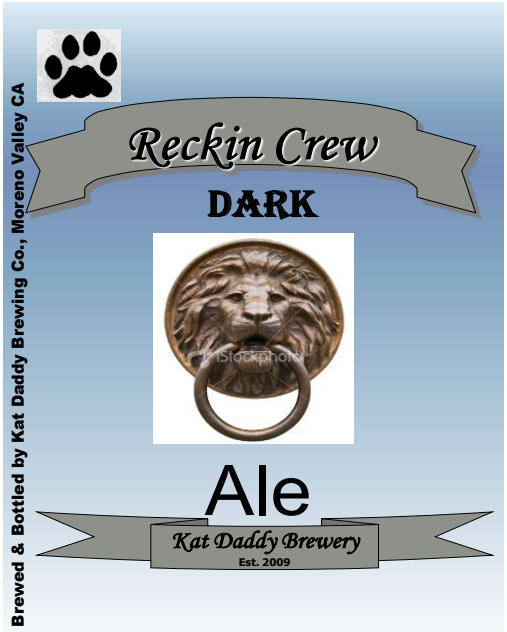
This gem is brewed using Rye. 20% Rye to be exact. The rustic grain is very good when used with 2 Row. Dry hopped with Zythos hops gives in a quite unique taste. Nice and clean



A bold hopped beer that has become one of my best selling beers. Heavily hopped beers are all the rage these days, and for good reason, because the extra hops intensify the taste. They're awesome. Serengeti is brewed with three different Grains and dry hopped to give it that aggressive characteristic you will only find in this beer. The secret is Falconer's Flight hops!

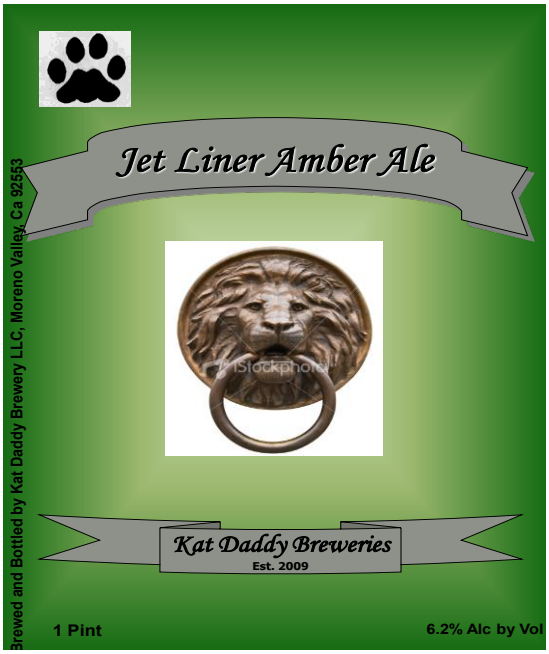


A nice and smooth IPA named after one of Commander's from my Reserve Unit. This started out as a Promotional beer for him which quickly turned into one of my rotational beers. Dry hopped to give it a sweeter flavor for an IPA, but aroma gives it away as definitely IPA..

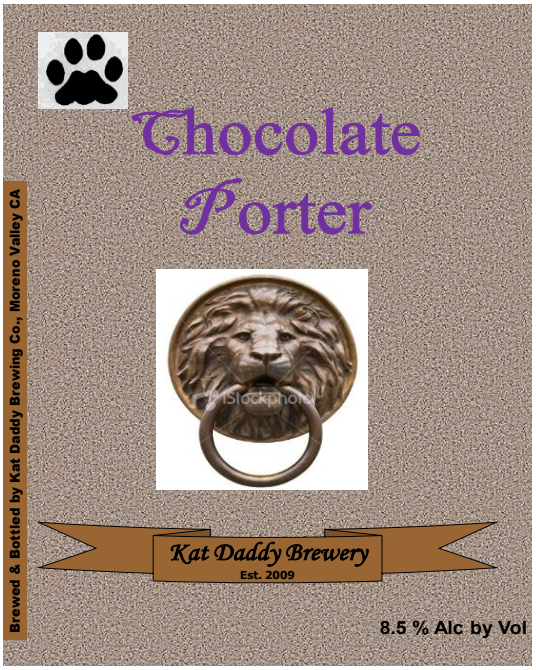


This beer is named after a groovy group of my closest friends that were in my Reserve unit at the 701 COS @ March ARB. A Dark Ale brewed with Chocolate & Carmel Malts along with a heaping dose of Magnum hops to give it a rich and dark bold flavor. <u>"If you work hard you should be able to play and drink hard"</u>. That was our motto.

One of the lightest beers I have. It's brewed with 40 % White Wheat Malt and Bavarian Wheat Yeast which makes for a great summer drink. Hopefully you will be able to taste the slight un-filtered citrus and lemony flavors I can taste.



The name was chosen to represent my Air Force background. Its flavor fills the senses with the Honey, Amber, and Wheat grains used and the blend of Belgian Candy Sugar gives it that lingering bold Amber finish. It's very clean on the palate that finishes well, strong, and lingers well after you've finished.



If you love Chocolate, you'll just love this beer. It's made with Nestle's Chocolate drops and dry hopped with Cocoa Nibs to give it a rich Chocolate flavor throughout the entire experience. All I can say is "Chocolaty".

Beers on Rotation

- **Golden Jackal Ale**
- **Dark Rhino Imperial Ale**
- **Crystal Lizard Ale**
- **Red Croc IPA**
- **Vanilla Nut Coffee**