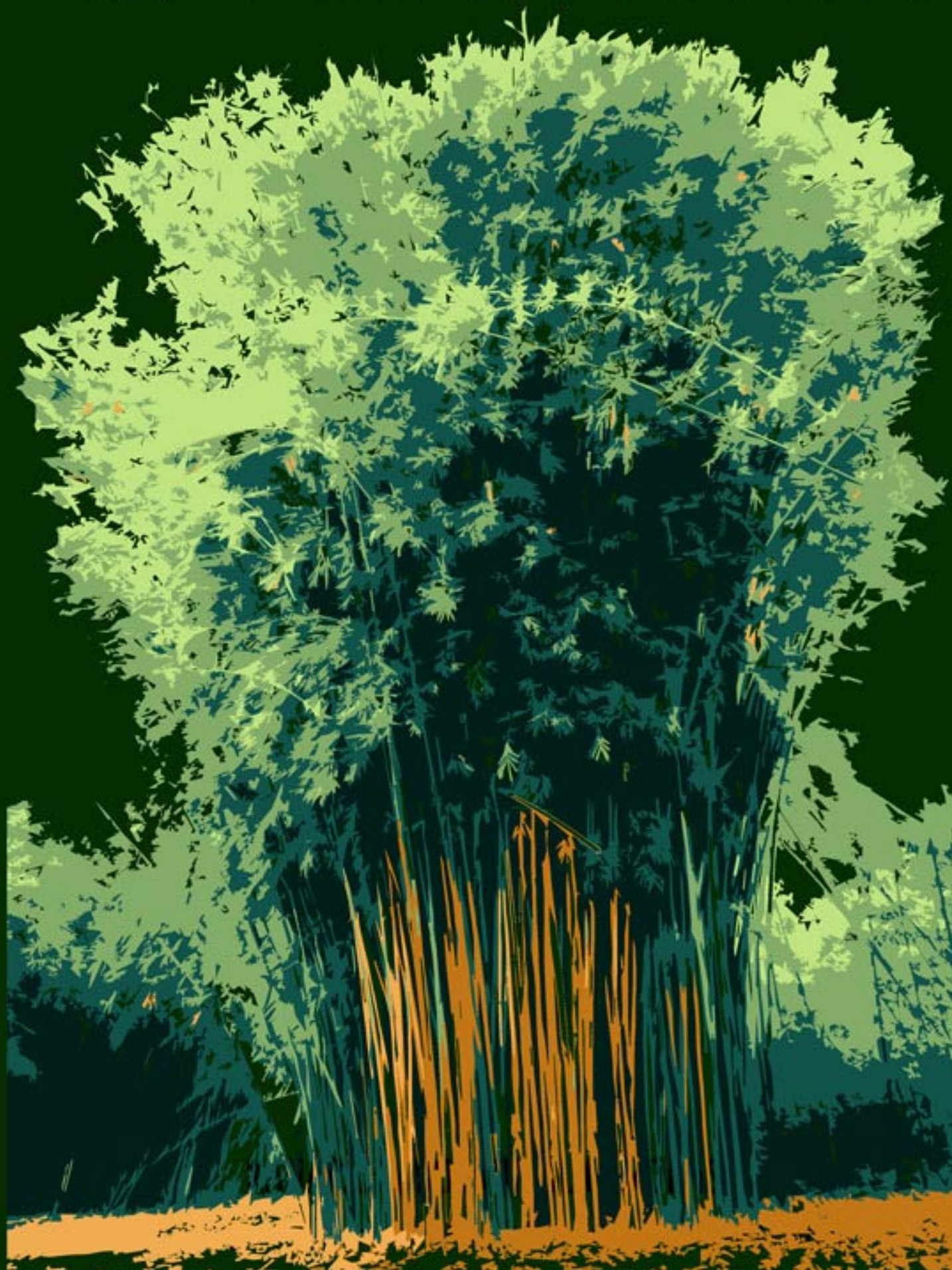


HOGTOWN

CRAFT BEER FESTIVAL



PASSPORT

MAY 4, 2013 KANAPAHA BOTANICAL GARDENS GAINESVILLE, FL

Welcome to the 2013 Hogtown Craft Beer Festival. This Festival is one of many events organized by the Hogtown Brewers, an AHA recognized Homebrew Club with 161 members living in North Central Florida. As lovers and brewers of quality beers, meads and ciders, our members, and home brewers from other clubs in Florida, are here today to help you learn about, and enjoy the rapidly growing world of craft beverages.

As you explore the beautiful Kanapaha Botanical Gardens, you will discover eleven “pods” with local, regional and national breweries, and local craft beer businesses. Each pod also features a “small plate” dish paired with beers from that pod. These food pairings have been created by local and regional restaurants that feature craft beer to enhance your dining experience. As you leave the festival please take the time to vote for your favorite pod.

Please consume responsibly, and take the time to meet the many brewery representatives who are here to pour their products and answer your questions. If you are interested in learning how to brew, Pod 11 features brewing demonstrations and samples of some of Florida’s finest home brewed beers.

POD 1 - South

Terrapin Beer

Hopsecutioner IPA
Rye Pale Ale
Mosaic Red Rye Ale
Moo Hoo Chocolate Milk Stout

Sweetwater Brewing

420 extra pale ale
Blue American Wheat
Road Trip pilsner style ale
IPA
Some Strange Double Black IPA

Highland Brewing

Imperial Kashmir IPA
Little Hump Pale Ale
Black Mocha Stout

Abita

Purple Haze Raspberry Wheat
Jockamo IPA
Amber lager
Spring IPA

Gainesville House of Beers

Boulevard Hoppy Wheat
Boulevard Double Wide

Food Pairing: Tasty Buddha

Thai Pork Curry over Rice; Tofu Curry option

POD 2 - National Craft

Miller Coors

Blue Moon Agave Nectar Ale Wheat Ale
Redd's Apple Ale
Batch 19 pre prohibition lager
Third Shift Amber Lager
Leinenkugel's Summer Shandy

Boston Beer - Samuel Adams

Boston Lager Vienna Lager
Double Agent IPL hoppy lager
Summer American Wheat Ale
White Lantern Witbier

Sierra Nevada

Pale Ale
Summer Fest
Torpedo Extra IPA
Ovila Abbey Dubbel

Lagunitas

Censored Copper Ale
Little Sumpin Wheat Ale
Dogtown Pale Ale
Under Cover Imperial Mild

Food Pairing: Strega Nona Pizza

Sausage, Peppadew Pepper, Red Onion, & Monterey Jack
Pizza with red sauce; vege option without sausage

POD 3 - Panhandle

Pensacola Bay Brewery

Desoto Berlinerweiss
Lighthouse Porter
DeLuna Kolsch
Blackbeard Oatmeal Stout

Momo's Pizza

Moose and Squirrel Nut Brown Ale
Hopnosis Double IPA
Night Owl Oatmeal Stout

Merchant Du Vin

Samuel Smith Chocolate Stout
Samuel Smith Imperial Stout
Samuel Smith Organic Cider
Ayinger Brau weisse
Orval Trappist Ale
Lindeman Framboise Lambic

Tipple's Brews

St. Bernardus Christmas
Bear Republic Racer 5
Wittekerke witbier

Food Pairing: The Jones B-Side

Gazpacho vegetarian tomato gazpacho

POD 4 - Jacksonville

Engine 15

Old Battle Axe IPA
Doolittle Rye Saison

Intuition Ale Works

Redman Irish Red Ale
110 IPA
Dark Star Milk Stout
Jabberboky Doppelbock
El Guapo Mexican Style Lager

Green Room

Double Overhead Double IPA
Pablo Beach Pale Ale
Count Shakula Chocolate Stout
Tsunami Szechuan Saison

Bold City

Super Secret Stout
Barrel Aged Roxy Imperial Cream Ale
Killer Whale Cream Ale
Dunkel Marzen Dark Ale

Food Pairing: Loosey's

Burger with cheddar, grilled onion, and spicy beer mustard (made with 1901 Red Ale). Handmade veggie burger as a vegetarian option

POD 5 - Tampa Bay Area

Cigar City Brewing

Jai Ali IPA

Maduro Brown Ale

Tocobaga Red Ale

Hotter Than Helles Lager

Florida Cracker Belgian Style Witbier

Tampa Bay Brew Bus

Rollin Dirty Irish Red Ale

Are Wheat There Yet American Wheat

St. Somewhere

Lectio Divina Saison Dubbel Hybrid

Saison Athene

Hellas Saison

Plus tÔt L'etat Saison

Cold Storage

Florida Avenue Ale

Blue Berry Ale

Food Pairing : Gainesville Sweets

Mini Brownies espresso brownies made locally
with all natural ingredients

POD 6 - Gainesville Area

Swamp Head Brewery

Wild Night Honey Cream Ale
Cottonmouth Belgian Style Witbier
Stump Knocker Pale Ale
Big Nose IPA
Midnight Oil Oatmeal Coffee Stout
Hoggetowne Irish Red Ale

Alligator Brewing Co.

Lachua Pale Ale
Whiskey Barrel Porter
Piss Fly Rye
Others TBD

Royal Manor Meadey and Winery

Blue Moon Melomel
Traditional Mead
Mad Ass mead pyment
Boudicea Metheglin

Copps Brewery & Winery

True Grit Pale Ale
Smokin' Oak Stout

Food Pairing: The Top

Watermelon and Feta Salad with Serrano Chile Vinaigrette

POD 7 - Coastal Florida

Florida Beer

Florida Lager Amber Lager
Gaspar's Porter Robust Porter
Swamp Ape DIPA Double IPA
Devil's Triangle IPA

Mile Marker

Mile Marker Zero Blonde Ale
Mile Marker 70 Palm Beach Coconut Porter
Mile Marker 1513 Pecan de Leon Nut Brown Ale
Mile Marker 1565 Ancient City Red Ale

Charlie & Jakes

A Wry Beer Roegenbier Mit Hefe
Wickham Wheat American filtered wheat
Anniversary Ale American IPA

Fantasy Brewmasters

Burdisson's Dwarven Ale Southern English Brown

Food Pairing: The Midnight

Spicy mac and cheese a slightly, spicy variant on the old classic

POD 8 - National Craft

Dogfish Head

Rhizing Bines Imperial IPA
Chicory Stout (coffee)
Namaste Witbier
Sixty One IPA

Green Flash

West Coast IPA
Hop Head Red
Double Stout
Rayon Vert Bret beer

Goose Island

312 Urban Wheat Ale
Honker's Ale English Special Bitter
Summertime Summer Kolsch
IPA

Victory

Hop Wallop Double IPA
Swing Session Saison
Prima Pilz
Summer Ale

Gainesville World of Beers

Oskar Blues Ten Fidy Imperial Amber
Cigar City Invasion Pale Ale

Food Pairing: Dragon Fly

NY strip, seared then thinly sliced, topped with blue cheese
red onion & honey wasabi & served on a crisp pita chip

POD 9 - National Craft

Craft Brew Alliance

Redhook Audible Session Ale
Kona Brewing Big Wave Blonde Ale
Widmer Brothers Old Embalmer Barleywine
Widmer Brothers Omission Pale Ale (gluten free)

Vermont Hard Cider

Woodchuck Amber Hard Cider
Woodchuck Spring Maple & Brown Sugar Cider
Magners Hard Cider
Magners Pear Hard Cider

Nectar Ale

Red Nectar Red Ale
Nectar IPA
Hemp Ale Brown Ale

Stubbies & Steins

Weinstephaner Hefe Weizen

Food Pairing: Beef O'Brady's

Jumbo Sized Chicken Wings in 3 Flavors:
Buffalo Style (Med), Honey BBQ and
Blackened Dry Rub; with dressings

POD 10 - New York

Blue Point

No Apologies Double IPA
Old Howling Bastard Barleywine
Sour Cherry Imperial Stout
Summer Ale

Southern Tier

2XIPA
Eurotrash Pils
422 Pale Wheat Ale
Live bottle conditioned American Pale Ale

Brooklyn Brewery

Brooklyn Lager

The Brass Tap

Seventh Sun FYA American Pale Ale
The Bruery Saison de Lente

Food Pairing: Dave's New York Deli

Pastrami Stack on Rye featuring New York Carnegie Deli Pastrami on New York Rye bread with swiss cheese and deli mustard.

POD 11 - Florida Homebrewers

Brewers of Anarchy - Tallahassee

Pecan Brown
Pistachio Pale
Grapefruit Pale
American Amber
Robust Porter
Mint Chocolate Stout
Creme Brulee Stout
Mexican Chocolate Mole Stout w/hot peppers
American Farmhouse
English Mild
100% Brett IPA

Crystal River Area Brewing Society

IPA
Rye IPA
Roasted Peanut Butter Brown Ale
Kumquat American Wheat
Bourbon Barrel Honey Barleywine.

Central Florida Homebrewers

Hoppy Hoppy Joy Joy IPA
EPPA Extra Pale Pale Ale
Dunkelweis Imperial Dunkel
Heffe
Saison
Foreign Extra Stout

Hogtown Ale Works - Homebrew Supplies

Food Pairing: Spacecoast Oysters

Spacecoast Florida Oysters, Peel & Eat Shrimp and Poke Yellowfin Tuna

It's National Homebrew Day!



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FESTIVAL MAP

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