KLCC BREWFEST

February 10 & 11 2017

Friday 5-11 PM
Saturday 1-11 PM

Lane Events Center
796 W 13th Ave
Eugene, OR

21 and over
Tickets at klcc.org

$12 in advance
$15 at the door

Admission includes tasting glass and two drink tickets

Live entertainment, Mega Record and CD sale

Specialty, seasonal & flagship beers and ciders from all over the west
Welcome TO THE 2017 KLCC BREWFEST

The biggest and best Brewfest yet!! Our ever expanding Festival presents 87 Breweries serving over 200 craft beers and ciders from all over the West and beyond!

Get a strip of beer tickets, check your coat, and start sampling. Don’t miss the KLCC 50th Anniversary Collaboration Brew - 9 “Golden” beers created just for this event by Eugene area brewers! Take home a strip of memories from the Photo Booth, and some treasures from the Music Sale. And don’t forget to Text To Vote for your favorite beer!

All proceeds from this event benefit KLCC 89.7 FM, NPR for Oregonians. KLCC is listener-supported, independent public radio serving 90,000 listeners each week throughout western and central Oregon.

Thank you for supporting KLCC with every beer you taste!
Festival Facts

Brewery locations
Festival breweries come from Oregon, California, Washington, Colorado, Wyoming, Utah, Michigan, Massachusetts and Vermont!

Specialty Beers
Our Festival emphasizes seasonal and specialty beers. Some are brought to the Festival in small quantities and may run out.

Meet the Brewer
Many brewers are holding “Office Hours” at their booths to answer questions about their beers. Many others are pouring their own beers. Brewery personnel are wearing hanging name tags to identify themselves. Ask them a question! They love to talk about their beers.

Beer Tickets
Sold at the Beer Ticket Booth inside the hall. Beer tickets are $1 each for a 3 oz taste. Most people buy a strip of 10 tickets to start the night.

Collaboration Brews
We are selling “Anniversary Cards” to sample the KLCC 50th Anniversary Collaboration Brew. $5 gives you a half sample (1.5 oz) of all 9 Brews. Get your card stamped after each taste. [See page 5 for Collaboration Brew details.]

Beer Gear
Pick up a KLCC Brewfest hoodie or some brewery merchandise at the Beer Gear Booth. KLCC receives 30% of all brewery merchandise sold. Happy shopping!

Coat Check
Take load off! Check your coat and any music sale or beer gear purchases at the Coat Check booth. Cost is $1 per item. Enjoy the Fest with just a glass in your hand!

Food
Purchase food at Concessions in the Lobby or the Snack Bar inside the hall. All food is prepared by Golden Grill Concessions. Good stuff!

Drinking Water
A water station is set up inside the hall for rinsing your beer glass and getting a drink. Fountains are also located near the restrooms. Use your beer glass to grab some water. Stay hydrated!

Restrooms
Located in the Lobby near Concessions.

ATM
There are 2 ATMs in the Lobby - one near Admissions and one near Concessions. We also take Visa and Mastercard.

Music Sale
Check out the treasures in the Mega Music Sale. Records and CDs being sold at ridiculously low prices. Music is donated to KLCC from music lovers far and wide. 100% of the proceeds go to KLCC. Happy shopping!
KLCC
Then and Now

February 1967
• 440 watts of power
• A handful of volunteers
• Music played from LPs
• News stories spliced together with razor blades and tape
• No internet or computers

February 2017
• 81,000 watts of power
• 90,000 listeners each week
• 70 staff & volunteers
• 6 stations and 4 translators covering Coast to Bend and Salem to Roseburg
• NPR News
• Local & Regional News
• Music, Arts & Culture
• Digital studio
• Smartphone App
• Live streaming
• Listener supported
• Vital part of the community
• Hosting KLCC Brewfest since 2002!!
Each year, Eugene area brewers meet in the Fall to agree on a theme for a “Collaboration Brew” crafted just for this Festival. They work in pairs or solo, creating unique brews based on the current theme.

This year the brewers chose KLCC’s 50th Anniversary as the theme! Fourteen local breweries participated to create nine special brews in honor of KLCC’s 50 years of informing and inspiring our community. Their brews are an anniversary gift to KLCC and the community.

Each Collaboration Brew incorporates the Golden Anniversary theme with recipes using golden ingredients: Golding hop varieties, Golden grains, golden beets, marigold, & other gold things.
<table>
<thead>
<tr>
<th>Brewery</th>
<th>Location</th>
<th>Booth</th>
<th>Beer Style</th>
<th>Score</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 Towns Ciderhouse</td>
<td>Corvallis OR</td>
<td>72</td>
<td>Serious Scrump, Made Marion</td>
<td>✗</td>
<td>LOVE IT, LIKE IT, NOT FOR ME</td>
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<tr>
<td>10 Barrel</td>
<td>Bend OR</td>
<td>13</td>
<td>Code 24, Cucumber Crush</td>
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<tr>
<td>Agrarian Ales</td>
<td>Eugene OR</td>
<td>86</td>
<td>¡Poblamo!, Chronic D’aphatic, Tartan</td>
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<tr>
<td>Alesong</td>
<td>Eugene OR</td>
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<td>Barrel Select Brett Saison, Four</td>
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<tr>
<td>Anchor</td>
<td>San Francisco CA</td>
<td>53</td>
<td>Anchor Liberty IPA, Anchor Porter</td>
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<tr>
<td>Angry Orchard</td>
<td>Boston MA</td>
<td>69</td>
<td>Angry Orchard Easy Apple, Orchard's Edge Knotty Pear</td>
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<td>Anthem Cider</td>
<td>Salem OR</td>
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<td>Pear Cider, Rye Barrel Aged</td>
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<td>Arch Rock</td>
<td>Gold Beach OR</td>
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<td>Gold Beach Lager, Apricot Saison</td>
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<td>Atlas Cider</td>
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<td>Atlas Cinnamon-Pear Cider, Atlas Apricot Cider</td>
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<td>Ballast Point</td>
<td>San Diego CA</td>
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<td>Pineapple Sculpin, Sea Monster Imperial Stout</td>
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<td>Base Camp</td>
<td>Portland OR</td>
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<td>Four, Barrel Fermented and Aged Imperial Stout Stock Ale</td>
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<td>Bellevue</td>
<td>Bellevue WA</td>
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<td>Scotch Ale, Double Red IPA</td>
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<td>Big Sky</td>
<td>Missoula MT</td>
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<td>Moose Drool Brown Ale, Shake A Day IPA</td>
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<td>Boneyard Beer</td>
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<td>3FB IPA, Backbone Chocolate Espresso Stout</td>
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<tr>
<td>BridgePort</td>
<td>Portland OR</td>
<td>62</td>
<td>Siren's Sound, Ruckus</td>
<td>✗</td>
<td>LOVE IT, LIKE IT, NOT FOR ME</td>
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</table>
## KLCC Brewfest Checklist

<table>
<thead>
<tr>
<th>Brewery</th>
<th>Location</th>
<th>Booth</th>
<th>Beers Offered</th>
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<tbody>
<tr>
<td><strong>Buoy Beer</strong>, Astoria OR</td>
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<td>29</td>
<td>Dunkel Lager, Fantasy Island, Love It, Like It, Not For Me</td>
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<td><strong>Burnside</strong>, Portland OR</td>
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<td>Sweet Heat, Love It, Like It, Not For Me</td>
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<td><strong>Caldera</strong>, Ashland OR</td>
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<td>Caldera Mosaic IPA, Love It, Like It, Not For Me</td>
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<td><strong>Cascade Lakes</strong>, Redmond OR</td>
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<td>Drop the M.I.C., Love It, Like It, Not For Me</td>
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<td><strong>Claim 52</strong>, Eugene OR</td>
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<td>Fluffer, Love It, Like It, Not For Me</td>
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<td><strong>ColdFire</strong>, Eugene OR</td>
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<td>American Stout, Anniversary Double IPA Collaboration With Bier Stein, Love It,</td>
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<td><strong>Crispin Cider</strong>, Colfax CA</td>
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<td>Crispin Blackberry Pear Cider, Love It, Like It, Not For Me</td>
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<td><strong>Crux Fermentation Project</strong>, Bend OR</td>
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<td>Gimme Mo IPA, Pilz, Love It, Like It, Not For Me</td>
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<td><strong>Deluxe</strong>, Albany OR</td>
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<td>Sweet B, Love It, Like It, Not For Me</td>
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<td><strong>Deschutes</strong>, Bend OR</td>
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<td>Black Butte Porter, Pacific Wonderland, Love It, Like It, Not For Me</td>
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<tr>
<td><strong>Double Mountain</strong>, Hood River OR</td>
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<td>Dry Cider, Love It, Like It, Not For Me</td>
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<td>Carina Peach Sour Ale, Love It, Like It, Not For Me</td>
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<td><strong>Elk Horn</strong>, Eugene OR</td>
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<td><strong>Elysian</strong>, Seattle WA</td>
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<td>Split Shot Espresso Milk Stout, Love It, Like It, Not For Me</td>
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KLCC BREWFEST

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<thead>
<tr>
<th>Brewery</th>
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<td>VELOCICOPTOR - DOUBLE IPA</td>
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<td>BIG JUICY IPA</td>
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Oakshire, Eugene OR
BOOTH 2
SUN MADE RASPBERRY BERLINER WEISSE
✓ LOVE IT  ✓ LIKE IT  ✓ NOT FOR ME
AMBER ALE
✓ LOVE IT  ✓ LIKE IT  ✓ NOT FOR ME

Ordnance, Boardman OR
BOOTH 33
OF CHIMPANZEES - (COFFEE PORTER)
✓ LOVE IT  ✓ LIKE IT  ✓ NOT FOR ME
FULL METAL JACKET IPA
✓ LOVE IT  ✓ LIKE IT  ✓ NOT FOR ME

Pelican, Tillamook OR
BOOTH 22
RIP TIDE RED
✓ LOVE IT  ✓ LIKE IT  ✓ NOT FOR ME
BEAK BREAKER DOUBLE IPA
✓ LOVE IT  ✓ LIKE IT  ✓ NOT FOR ME

pFriem Family, Hood River OR
BOOTH 10
PILSNER
✓ LOVE IT  ✓ LIKE IT  ✓ NOT FOR ME
MOASAIC SINGLE HOP PALE
✓ LOVE IT  ✓ LIKE IT  ✓ NOT FOR ME

Plank Town, Springfield OR
BOOTH 1
WROUGHT IRON CREAM STOUT ON NITRO
✓ LOVE IT  ✓ LIKE IT  ✓ NOT FOR ME
BLUE POOL PILSNER
✓ LOVE IT  ✓ LIKE IT  ✓ NOT FOR ME
UNOBTAINIUM IV IMPERIAL IPA ON CASK
✓ LOVE IT  ✓ LIKE IT  ✓ NOT FOR ME
SAMURAI TRIPP IPA
✓ LOVE IT  ✓ LIKE IT  ✓ NOT FOR ME

Portland Cider, Clackamas OR
BOOTH 27
PASSIONFRUIT
✓ LOVE IT  ✓ LIKE IT  ✓ NOT FOR ME
SANGRIA
✓ LOVE IT  ✓ LIKE IT  ✓ NOT FOR ME

Portland Brewing, Portland OR
BOOTH 71
PORTLAND RAISE THE ROOST
✓ LOVE IT  ✓ LIKE IT  ✓ NOT FOR ME
PORTLAND HOMEBREW COLLABORATION
✓ LOVE IT  ✓ LIKE IT  ✓ NOT FOR ME

Pyramid, Portland OR
BOOTH 71
PYRAMID OUTBURST CITRUS IPA
✓ LOVE IT  ✓ LIKE IT  ✓ NOT FOR ME
PYRAMID TRIANGULATE CITRUS PALE ALE
✓ LOVE IT  ✓ LIKE IT  ✓ NOT FOR ME

Rogue Ales, Newport OR
BOOTH 52
HAZELUTELY CHOCTABULOUS
✓ LOVE IT  ✓ LIKE IT  ✓ NOT FOR ME
DOUBLE CHOCOLATE STOUT
✓ LOVE IT  ✓ LIKE IT  ✓ NOT FOR ME

Rusty Truck, Lincoln City OR
BOOTH 4
CHERRY CHOCOHOLIC BALTIC PORTER
✓ LOVE IT  ✓ LIKE IT  ✓ NOT FOR ME
PEDAL TO THE METAL DOUBLE IPA
✓ LOVE IT  ✓ LIKE IT  ✓ NOT FOR ME

Sam Bond’s, Eugene OR
BOOTH 80
CRANKSHAFT IPA
✓ LOVE IT  ✓ LIKE IT  ✓ NOT FOR ME
FILBERT BROWN
✓ LOVE IT  ✓ LIKE IT  ✓ NOT FOR ME

Sierra Nevada, Chico CA
BOOTH 58
TROPICAL TORPEDO
✓ LOVE IT  ✓ LIKE IT  ✓ NOT FOR ME
SIDECAR PALE ALE
✓ LOVE IT  ✓ LIKE IT  ✓ NOT FOR ME

Silver Moon, Bend OR
BOOTH 82
CHAPTER 2 CASUAL ALE
✓ LOVE IT  ✓ LIKE IT  ✓ NOT FOR ME
CRAZY HORSE DOUBLE IPA
✓ LOVE IT  ✓ LIKE IT  ✓ NOT FOR ME

Sky High, Corvallis OR
BOOTH 36
JINGLE BALZ
✓ LOVE IT  ✓ LIKE IT  ✓ NOT FOR ME
MOUNTAINOUS COFFEE STOUT
✓ LOVE IT  ✓ LIKE IT  ✓ NOT FOR ME

Stone, Escondido CA
BOOTH 56
JULI GOLDENBERG/ MONKEY PAW/ STONE 24 CARROT GOLDEN ALE
✓ LOVE IT  ✓ LIKE IT  ✓ NOT FOR ME
12TH ANNIVERSARY BITTER CHOCOLATE OATMEAL STOUT
✓ LOVE IT  ✓ LIKE IT  ✓ NOT FOR ME
<table>
<thead>
<tr>
<th>Brewery</th>
<th>Location</th>
<th>Booth</th>
<th>Style</th>
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<th>Like It</th>
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<tr>
<td><strong>Sunriver</strong></td>
<td>Sunriver, OR</td>
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<td>Motorhead Black Barleywine</td>
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<td>Grapefruit Vicious</td>
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<td>Fivepine Chocolate Porter</td>
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<td>Creekside Smoked Alt</td>
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<td><strong>Two Beers</strong></td>
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<td>Wonderland Trail IPA</td>
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<td>Cold Brew Coffee Brown Ale</td>
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<td>Sherwood, OR</td>
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<td>IPA</td>
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<td>Salt Lake City, UT</td>
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<td>Detour Double IPA</td>
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<td>Uinta Small Batch Pils</td>
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<td>Attack Owl</td>
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<td>Cherry Porter</td>
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<td>Middlebury, VT</td>
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<td>Wyder’s Prickly Pineapple Cider</td>
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<td>Rainier Pale Mountain Ale (Craft)</td>
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<td>Beowulf</td>
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<td>Aalpenglow</td>
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<td>Wickson</td>
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<td>Portland, OR</td>
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<td>Hefe Horfruit</td>
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<td><strong>Wild Ride</strong></td>
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<td>Electri-Fly IPA</td>
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<td>Nut Crusher Peanut Butter Porter</td>
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<td>Farmhouse #8 Scrumpy</td>
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<td>Choco My Taco Chocolate Milk Stout On Nitro</td>
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<td>Powder Keg Winter IPA</td>
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<td>Journeyman Cocoa Porter</td>
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<td><strong>Yachats</strong></td>
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<td>Perpetua Xtra</td>
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<td>Boysenberry Sour</td>
<td>q</td>
<td>q</td>
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</tbody>
</table>
KLCC BREWFEST

BROWN
Big Sky 30: Moose Drool
Ground Breaker 23: Dark Ale
Kona 15: Koko Brown
McKenzie 78: St. Bernard Brown
Sam Bond’s 80: Filbert Brown
Two Beers 65: Cold Brew Coffee Brown Ale

CIDER
2 Towns Ciderhouse 72: Serious Scrump / Made Marion
Angry Orchard 69: Orchard’s Edge Knotty Pear / Angry Orchard Easy Apple
Anthem Cider 11: Pear Cider / Rye Barrel Aged
Atlas Cider 28: Atlas Apricot Cider / Cinnamon-Pear Cider
Crispin Cider 70: Crispin Apple Cider / Blackberry Pear Cider
Double Mountain 8: Dry Cider
Elk Horn 38: Elk Horn Perry
Hopworks Urban 63: Hard Apple Cider
Portland Cider 27: Sangria / PassionFruit
Vermont Cider 68: Wyder’s Prickly Pineapple Cider
Wandering Aegus 11: Wickson / Bloom
WildCraft Cider 84: Pinot Noir Barrel Aged Cherry (GF) / Farmhouse #8 Scrumpy (GF)

FRUIT / VEG / HERB / SPICE
Ballast Point 74: Pineapple Sculpin
Burnside 32: Sweet Heat
Founders 46: Rubaeus
Frulli 76: Frulli Strawberry Beer
Full Sail 50: Session Black Cherry Black
Lagunitas 57: CitrusSinensis
Lost Coast 75: Watermelon Wheat
Ninkasi 83 Hop Cooler - Citrus IPA
Sunriver 44: Grapefruit Vicious

IPA
Anchor 53: Anchor Liberty IPA
Bellevue 64: Double Red IPA
Big Sky 30: Shake a Day IPA
Boneyard Beer 6: 3FB IPA (Collaboration with 3 Floyds)
Caldera 7: Caldera Mosaic IPA
Cascade Lakes 61: HopSmack IPA
Claim 52 25: Fluffier / Westside IPA
ColdFire 40: Anniversary Double IPA (Collaboration with Bier Stein)
Crux Fermentation 51: Gimme Mo IPA
Deschutes 5: Passion Fruit IPA
Double Mountain 8: Gypsy Stumper IPA
Elk Horn 38: Flyin’ Hawaiian IPA
Elysian 14: Day Glow IPA
Ex Novo 49: Eliot IPA
Firestone Walker 59: Luponic Distortion
Fort George 47: Beta IPA
Founders 46: Al Day IPA

Fremont 66: Lush IPA
Full Sail 50: Full Sail IPA
Georgetown 67: Bodhizafra IPA
Gigantic 28: Gimormous Imperial IPA
Gilgamesh 73: Doug Firocious Double IPA
GoodLife 24: Secret Stash Experimental IPA Series
Ground Breaker 23: IPA No. 5
Hop Valley 77: Solid Baby Multigrain IPA / Double Delic (Imperial IPA)
Hopworks Urban 63: Abominable Winter Ale
Kona 15: Hanalei IPA
Laurelwood 9: Rando IPA #20
Lost Coast 75: Fogcutter
McKenzie 78: 26th Anniversary Ale - Imperial White IPA
Melvin 43: 2x4 Double IPA
New Belgium 55: Voodoo Ranger
Ninkasi 83: Velociraptor - Double IPA
No-Li 48: Big Juicy IPA / Red, White & No-Li
Ordnance 33: Full Metal Jacket
Pelican 22: Beak Breaker Double IPA
Plank Town 1: Unobtainium IV Imperial IPA on Cask / Samurai Tripp IPA
Pyramid 71: Pyramid Outburst Citrus IPA
Rusty Truck 4: Pedal to the Metal Double IPA
Sam Bond’s 80: Crankshaft IPA
Sierra Nevada 58: Tropical Torpedo
Silver Moon 82: Crazy Horse Double IPA
Two Beers 65: Wonderland Trail IPA
Two Kuits 16: IPA
Uinta 17: Detour Double IPA
Vagabond 37: Attack Owl
Wild Ride 12: Electri-Fly IPA
Wolf Tree 3: Camille’s Golden IPA

LAGER
Buoy Beer 29: Dunkel Lager
Deluxe 35: Sweet B
Deschutes 5: Pacific Wonderland
Falling Sky 41: Carazón de Oscurdo
Mazama 45: Uno Mas
McMenamins High Street 81: Bohemian Imperial Pale Lager

MEAD / HONEY WINE
Nectar Creek 21: Festoon / Sting

PALE ALE
10 Barrel 13: Code 24
Cascade Lakes 61: Drop the M.I.C.
Hop Valley 77: Bubble Stash
Laurelwood 9: Portland Pale Project #28
Mad River 54: Steelhead Extra Pale Ale
Melvin 43: Hubert MPA
Ninkasi 83: Pacific Rain - Northwest Pale
pFriem Family 10: Mosaic Single Hop Pale
Pyramid 71: Pyramid Triangulate Citrus Pale Ale
Sierra Nevada 58: Sidecar Pale Ale
Rainier 68: Rainier Pale Mountain Ale
Yachats 79: Perpetua Xtra
# Beers by Style

## PILSNER
- **Arch Rock** 34: Gold Beach Lager
- **Crux Fermentation** 51: Pils
- **Firestone Walker** 59: Pivo Hoppy Pilsner
- **pFriem Family** 10: Pilsner
- **Plank Town** 1: Blue Pool Pilsner
- **Uinta** 17: Uinta small batch Pils
- **Widmer Brothers** 18: PDX Pils

## PORTER
- **Anchor** 53: Anchor Porter
- **Caldera** 7: Caldera Bourbon Barrel Mogli Imperial
- **Deschutes** 5: Black Butte Porter
- **Ecliptic** 31: Capella Porter
- **Georgetown** 67: 9 lb. Porter
- **Ordnance** 33: Of Chimpanzees (Coffee Porter)
- **Plank Town** 1: Wrought Iron Cream Stout on Nitro
- **Rusty Truck** 4: Cherry Chocoholic Baltic Porter
- **Three Creeks** 42: FivePine Chocolate Porter
- **Wild Ride** 12: Nut Crusher Peanut Butter Porter
- **Worthy** 60: Journeyman Cocoa Porter

## RED
- **Mad River** 54: Jamaica Red Ale
- **McMenamins High Street** 81: Ruby
- **Ninkasi** 83: Believer - Double Red Ale
- **Oakshire** 2: Amber Ale
- **Pelican** 22: Rip Tide Red
- **Worthy** 60: Powder Keg Winter IPA

## SAISON
- **Alesong** 39: Barrel Select Brett Saison
- **Arch Rock** 34: Apricot Saison
- **Base Camp** 20: Four
- **Claim 52** 25: Fake Love
- **Merchant du Vin** 19: Brasserie Du Bocq Saison 1858
- **Wolf Tree** 3: Rosemary’s Saison

## SCOTCH ALE
- **Agrarian Ales** 86: Tartan
- **Bellevue** 64: Scotch Ale
- **Gigantic** 28: Mons Meg Scotch Ale

## SOUR
- **10 Barrel** 13: Cucumber Crush
- **Ecliptic** 31: Carina Peach Sour Ale
- **Lagunitas** 57: Dark Swan Sour Ale
- **Mazama** 45: Sour Classique
- **Merchant du Vin** 19: Lindemans Framboise Lambic
- **New Belgium** 55: Tartastic
- **Yachts** 78: Boysenberry Sour

## SPECIALTY
- **Portland Brewing** 71: Portland Homebrew Collaboration / Portland Raise the Roost
- **Sky High** 36: Jingle Balz
- **Sunriver** 44: Motorhead Black Barleywine

## STOUT
- **Ballast Point** 74: Sea Monster Imperial Stout
- **Base Camp** 20: Barrell Fermented and Aged Imperial Stout Stock Ale
- **Boneyard** 6: Backbone Chocolate Espresso Stout
- **BridgePort** 62: Sirens Sound
- **ColdFire** 40: American Stout
- **Elysian** 14: Split Shot Espresso Milk Stout
- **Ex Novo** 49: Kill the Sun Barrel Aged Imperial Stout
- **Fort George** 47: Cavatica Stout
- **Fremont** 66: Dark Star Imperial Oatmeal Stout
- **O’Hara’s** 76: O’Hara’s Irish Stout
- **Hop Valley** 77: Secret Chief Stout
- **Plank Town** 1: Wrought Iron Cream Stout on Nitro
- **Rogue Ales** 52: Double Chocolate Stout / Hazelnutely Chocatulous
- **Sky High** 36: Mountainous Coffee Stout
- **Stone** 56: Juli Goldenberg-Monkey Paw-Stone 24 Carrot Golden Ale
- **Widmer Brothers** 18: Hefe Hopfruit

## WHEAT / GOLDEN
- **BridgePort** 62: Ruckus
- **Buoy Beer** 29: Fantasy Island
- **Deschutes** 5: American Wheat
- **Stone** 56: Juli Goldenberg-Monkey Paw-Stone 24 Carrot Golden Ale
- **Widmer Brothers** 18: Hefe Hopfruit

## OTHER
- **Agrarian Ales** 86: ¡Poblamo! / Chronic D’Aphotic
- **Alesong** 39: Four Brothers Quad
- **Burnside** 32: Permafrost
- **Deluxe** 35: Bitter Beaver
- **Falling Sky** 41: Soul Eater CDA
- **Gilgamesh** 73: Vader Coffee CDA
- **GoodLife** 24: Tie One On Session Ale
- **Oakshire** 2: Sun Made Raspberry Berliner Weisse
- **Silver Moon** 82: Chapter 2 Casual Ale
- **Three Creeks** 42: Creekside Smoked Alt
- **Viking Braggot** 85: Alpenglow / Beowulf
- **Wolf Tree** 3: Spruce Tip Ale
Entertainment

DJ Nate Robertson
Friday 7-11 p.m.
Saturday 5-8 p.m.

The Essentials
Saturday 8-11 p.m.
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Brewing Terms

**ALE** – Brewed from the same basic ingredients as lager (barley, malt, hops, yeast, and water) but more hops are used and fermentation is done with a top-fermenting yeast which produces a more full-bodied and higher alcoholic beverage.

**BARLEY** – The prime ingredient of beer. After its conversion to malt, it provides the body and substance of the beverage.

**BOCK** – Beer traditionally brewed during winter for sale in the spring. It is a dark lager beer, full-bodied, rather sweet and hoppy in character.

**FERMENTATION** – The stage in the brewing of beer when yeast is added to the wort. The yeast converts the starch to sugar, producing alcohol and carbonic acid gas.

**HOPS** – A perennial plant of the nettle family. Oils and resins in the cones borne by the female plant are used to impart the bitter flavor and preservative values to beer.

**LAGER** – A form of beer brewed with less hops and at a lower temperature with a bottom-fermenting yeast. Lager comes from the German verb lagern “to store,” which means that it has been aged awhile before bottling.

**DARK LAGER** – Brewed the same way as light lager but darker color. True dark lager is made by the addition of roasted barley.

**IPA** – A hoppy beer style within the broader category of pale ale. Contemporary American IPAs are typically brewed with distinctively American hops.

**MASH** – A mixture of crushed malt grains and hot water that is run through the masher into the mash tun and from which is extracted liquid malt or wort.

**MALT LIQUOR** – A variety of lager with a higher alcohol content.

**PORTER** – A variety of ale in which roasted barley is used to achieve a dark color. Porter is generally lighter in color and of a lower alcoholic content than stout, while also less bitter.

**STOUT** – Beer brewed from roasted, full-flavored malts, often with an addition of caramel sugar, and a slightly higher proportion of hops. Stouts have a richer, slightly burnt flavor and are very dark in color.

**WHEAT BEER** – Beer brewed with 30% wheat malt and 70% barley. Usually served with a squeeze of lemon.

**WORT** – The solution of malt extract in water, derived from the grist in the mash tuns. The solution is known as wort from the time extraction has taken place in the mash tun until fermentation in the fermenting vessels has been completed, when it is known as beer.

**YEAST** – The fermenting agent that transforms the wort to beer. By its action the sugars of the wort are converted into alcohol and carbonic acid gas. The gas is generally trapped and used for the carbonation of bottled beer.
Sponsor’s Choice Award

Our Sponsor speaks! A team of judges from our sponsor Dari Mart will sample the brews and choose their very favorite beer of the Festival. The Sponsor’s Choice will be featured at all Dari Mart stores for a period of time after the Festival. Stop in and pick up a bottle of the BEST BEER OF THE FEST!

Find your favorite local brews along with yummy snacks at your neighborhood Dari Mart.

great beer begins with clean water.

oregonbrewshedalliance.org

The Oregon Brewshed® Alliance is an outreach and education initiative of Oregon Wild. Photo by Sung Choi

 Bring this for 10% off beer/wine starter kits

123 Monroe Street
homefermenter.com
Homebrew Competition

Results announced from the stage around 9:30 pm on Saturday, February 11.

Each year, KLCC hosts a Homebrew Competition in conjunction with the KLCC Brewfest. Home brewers are encouraged to enter their beers during the month before the Festival, and judging is conducted in the week prior to the Fest.

The judging follows the 2015 BJCP Guidelines and is a BJCP sanctioned event. All judging is supervised by certified judges.

Prizes and certificates are provided by Falling Sky Brewing, KLCC, and other local businesses. The Best-of-Show winner will get to be “brewer for a day” and brew their winning recipe at Falling Sky Brewing.

Big thanks to Falling Sky Fermentation Supply Shop for collecting the homebrew entries and organizing the judging, to Ninkasi Brewing for providing the judging space, and to the many judges who spend days tasting all the beers.

Best of luck to all the Home Brewers in the competition! Keep on brewing!
2017 KLCC BREWFEST GUIDE

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DDs get in for $10. Purchase DD tickets at klcc.org or at the door.
(Nice gesture: Buy your DD a soda or snack!)

Take The Bus For Free! Download the LTD Bus Pass from klcc.org or clip it here and hand it to the bus driver.

Call A Taxi
Oregon Taxi: 541-434-8294

Walk It Off!
The Fest is only 1.3 miles from campus, straight up 13th Ave.

Please don’t drink and drive!!!!

Arrested for Drunk Driving?
Now you need an attorney, and fast.
Hire someone with your best interests in mind.

Clayton M. Tullos, Attorney at Law
541-515-1505 | clayontullos.com | 101 East 14th Ave. Eugene, OR 97405
Thank You!

It only takes one visit to the KLCC Brewfest to figure out this popular event absolutely could not happen without a flock of volunteers! Volunteers are the heart and soul of the Brewfest’s success. THANK YOU to the hundreds of volunteers giving their time and energy to the 2017 event!

Another huge thanks to the 87 breweries, 20 sponsors and partners, and 7500 beer loving attendees that invest time, effort and dollars into the KLCC Brewfest. Your enthusiastic support for public radio and craft beer is proof of the intelligent, fun loving citizens who enrich the Great Northwest.

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TAKE A STRIP HOME! View them all tonight on Facebook.com/KLCCeugeneOR
Thank You!
To our Sponsors and Partners

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4 Wines on Tap
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