

Beer Descriptions 2014:

The GCBF 2014 Brewers

*= Cask-conditioned

33 ACRES – Booth 33

Vancouver, BC

33 Acres of Ocean – A full flavoured beer integrated with a distinct floral hop which gives it a quality unique to our Pacific Northwest surroundings.

33 Acres of Sunshine – French style wheat ale. Lightly hopped with Styrian Golding and flavoured with orange peel, coriander seed and anise seed, brings out a fruity, spicy character.

33 Acres Limited Seasonal - A limited small batch beer not available anywhere outside of our tasting room, located in Mt. Pleasant, Vancouver.

BARKERVILLE – Booth 45

Quesnel, BC

18 Karat – This Canadian Brewing Awards silver medalist amber ale is well-balanced, with just enough malt to keep the bold Northwest hops in check.

Prospectors Peril – Finishing dry, this golden ale has a Pilsner-esque flair. Notes of citrus from the Centennial and Cascade hops. Stake your claim!

Hound of Barkerville – Rich and smooth, with European malts lending a sweetness and aroma reminiscent of wildflower honey. Release the Hound!

BIG ROCK – Booth 21

Calgary, Alta

Rhine Stone Cowboy – Delicate, well matured Kölsch style ale.

Purple Gas – Light summer wheat ale, with a hint of berry and sweet finish.

Traditional – A fusion of toasty malt and sweet caramel up front finishing with a nutty flavour. Medium creamy carbonation and mild hop bitterness.

***Dead Reckoning Royal IPA** – Spicy, earthy, with notes of thyme. Pronounced British hop flavour and nose with a nice bitter bite and clean finish.

BOMBER – Booth 23

Vancouver, BC

Bomber ESB – Light molasses and grain on the nose with a pinch of dry hopping. Hints of dried fruit with toffee & wafer on the finish.

HopBurst Pale Ale - Using the HopBurst method of brewing, we proudly present our first pale ale. Bright and refreshing, citrus and hoppy.

Bomber Pilsner – Light bodied. Crisp and refreshing. Classic grainy malt profile, balanced with mild citrus zest and Saaz hop aroma. Slightly resinous, lingering hop finish.

***IPA – (Friday Cask)** – Dry hopped with Comet.

***ESB – (Saturday Cask)** - Dry hopped with Citra/Simcoe

BRASSEURS SANS GLUTEN – Booth 1

Montreal, PQ

Glutenberg Blonde - Although simple in appearance, it reveals a high level of refinement. Dry and citrusy, an easy to drink beer that is in a class of its own.

Glutenberg American Pale Ale - Its citrus and caramel notes, coupled with a mild bitter finish, come together in perfect harmony.

Glutenberg Red – The use of roasted chestnuts endows this beer with toasted nuts and caramel hints, and gives it a unique aromatic personality.

Glutenberg IPA – An aromatic nose full of citrus, lemon and floral notes, a crisp and sharp mouthfeel paired with light caramel and hoppy flavours.

BRASSNECK BREWERY – Booth 38

Vancouver, BC

Magic Beans – Strong brown ale fermented and conditioned with cold-brewed coffee.

Stockholm Syndrome – A complex farmhouse ale refermented with brettanomyces.

One Trick Pony IPA – A deceptively drinkable single hopped IPA brewed with lots of Citra hops.

***Inertia Imperial Stout** – Coconut, cherry & oak melds perfectly with the big roast malt with a coffee & chocolate character of the base beer.

CANNERY BREWING - Booth 24

Penticton, BC

Wildfire IPA – Intensely dark and smooth. This black IPA has complex hops that rage through to the finish.

Lakeboat Lager – The mellow malts and exciting hops of this lager are carefully balanced to produce a crisp, clean, refreshing finish.

Red Dawn Saison – This highly individualistic red saison is the quintessential artisanal brew. Its unique red colour leads to a surprisingly dry finish.

***Skaha Summer Ale** – Using different hops each year will give this ale a distinct flavour and unique aroma. The body is soft and delicate with a crisp, dry finish.

CANOE BREWPUB - Booth 36

Victoria, BC

“GCBF” Rye IPA – A spicy Pacific Northwest IPA - bold, but rich and mellow - conceived and brewed in collaboration with Gerry Hieter, creator and organizer of the GCBF.

Dark Ale – Dark and aromatic, rich and roasty, with a clean, refreshing finish.

Belgian Apricot IPA - Brewed with an experimental, unnamed hop (HBC 342), and secondary-fermented with Belgian yeast on 90kgs of apricot, this IPA is assertively hopped, dry and boldly refreshing.

CENTRAL CITY BREWING - Booth 39

Surrey, BC

Red Racer India Red Ale – The use of English crystal malts gives this beer its flavour and colour profile. Nutty with a beautiful aroma.

Red Racer India Session Ale – Mosaic hops lend to this light and fruity ale with a good bitterness and malt balance, coupled with refreshing hop aromatics.

***Both Barrels Imperial IPA** – A special collaboration between Central City, Ninkasi Brewing, Gigantic Brewing, and Parallel 49 Brewing. Big and fruity aged in both Cognac and Bourbon barrels, then double dry hopped extensively.

Pumpkin Ale - Red Racer pumpkin ale is an amber ale with added spices and flavour to make for a rich and full seasonal ale fit for any holiday feast.

CIDER RIOT – Booth 2

Portland, OR

Everybody Pogo – A refreshingly dry cider that’s got hops. A hint of sweet apple flavour. Unfiltered and lightly carbonated.

Burn Cider – Oregon-grown traditional English cider apples, tart wild apples and dessert apples from Hood River.

Never Give an Inch - Oregon blackberries and blackcurrants combine with Hood River and Yakima-grown apples create a tart dry cider with a fruity aroma.

COAL HARBOUR BREWING – Booth 22

Vancouver, BC

***Powell IPA** – The unique well balanced flavour is a burst of grapefruit with a smooth bitterness complimented by caramel, slight liquorice and toast with honey.

311 Helles Lager – Light, straw coloured German style lager brewed in the tradition of the Helles style of the Munich brewers.

Smoke & Mirrors Imperial Smoke Ale - A combination of German rauch (smoked) and Scottish peated malts along with chocolate and crystal malts. Intriguing smokiness with a thick malty flavour.

Woodland Witbier - Orange zest and spices provide a citrusy tropical taste playing on top of a crisp light base of wheat and pilsner malt.

CRANNÓG ALES – Booth 50

Sorrento, BC

Back Hand of God Stout (Organic) - This award-winning dry stout is extraordinarily smooth and mildly hopped with a distinct coffee/chocolate presence.

Insurrection Pale Ale (Organic) - Dry hopped with plenty of our own farm-grown Cascade hops. It’s got buckets of aromatic bitterness with a dry, crisp malt profile.

***Gael’s Blood Organic Potato Ale** - This Irish “immigrant” ale is exceptionally smooth with an earthy malt flavour and body. Plenty of malt, mouthfeel and hoppy bitterness!

Spawning Sockeye Ale - The new indigenous Sockeye hop is richly spicy and slightly floral, showcased in this delicious amber ale. A truly BC beer. Fish like a drink too!

CREEMORE SPRINGS – Booth 30

Creemore, ON

Mad & Noisy India Pale Lager - A Czech twist on an English IPA blending light tropical fruits and bold pine notes, bitter flavours, breadly malt sweetness, hint of nuts and chocolate.

Traditional Pilsner – Special pale malt and an abundance of hops to create a delicious golden beer. Fire-brewed the traditional way using four natural ingredients.

Premium Lager - Our flagship beer possesses a delicious fresh malt aroma; a smooth, clean textured, lightly nutty body, and an elegant balance of hoppy dryness.

DAGERAAD BREWING – Booth 46

Burnaby, BC

Dageraad Amber – Light malty sweetness and rich bouquet of malt and stone fruit are balanced by a hoppy aroma and a crisp finish.

Dageraad Blonde - Fruity, spicy, and citrusy aroma. Has a note of nutty pilsner malt, whiff of noble hops and a faint note of caramelized sugar.

DEAD FROG BREWERY – Booth 43

Aldergrove, BC

Nut Brown Ale - A polished, smooth, full-bodied brown ale brewed using roasted malts to provide a refined melee of flavours.

Belgian Pale Ale - An unfiltered Pale Ale that combines traditional Belgian flavours & North American malts to create a unique new world take on an old world brew.

Citrus Wit - A clean, crisp, traditional Belgian wheat ale with light spices & refreshing hints of all natural citrus crafted to compliment long summer days.

***Bucking Sheep IPA** - A white and fluffy wheat ale brewed using buckwheat and dry hopped with Citra hops for a pleasing hop kick. Cask-conditioned with orange peel.

DEEP COVE – Booth 35

North Vancouver, BC

Loud Mouth Pale Ale - English meets West Coast pale ale, dry hopped with Bitter Bine B.C. organic hops.

***Patersbier** - A Trappist style table beer designed to be flavourful and thirst quenching. The name literally translates as ‘father’s beer’- referring to it traditionally being brewed for the monks’ own consumption.

Star Struck Rye IPA – Let the incredible tangerine, candied apricot and tropical aroma take you deep into a lasting citrus bitterness with toasty rye undertones.

Seasonal Tea Saison - Brewed with green rooibos tea and some tropical fruits, this beer is a vibrant, lively and drinkable sip of summer.

DRIFTWOOD BREWERY – Booth 37

Victoria, BC

Fat Tug IPA – Classic Northwest IPA. Cascade and Amarillo hops are showcased on top of a substantial malt backbone yielding many complex notes of *Humulus lupulus*.

***Singularity – (Friday Cask)** Russian Imperial stout. A brewer's back breaker! An overnight boil and two months conditioning in Makers Mark bourbon barrels bring this stout beyond the event horizon!

Driftwood Pale Ale - Aromas of light citrus and hops blending with a soft and mild malt body and an exceptionally clean, crisp finish. Refreshing from start to finish!

White Bark Witbier – Brewed with the addition of freshly ground coriander, curacao and orange peel. Hops are outshone by the wonderful floral aromas.

***Old Cellar Dweller Barley Wine – (Saturday Cask)** - This intense concentration of malt & hops is a delicious, bold elixir, that will awaken & challenge the senses. A perfect style to cellar & savour months or years later.

FERNIE BREWING – Booth 48

Fernie, BC

Lone Wolf IPA – Has four select malts in combination with four classic hop varieties. A golden ale with exceptional flavour & complexity.

Sap Sucker Maple Porter – Made with seven malts including chocolate, black, caramel and crystal. Maple syrup is added post fermentation adding a slight maple smoothness to the finish.

Project 9 Pilsner - A true Bavarian Pilsner with exceptional continental hop flavour that can only be achieved by a selection of fine noble hops including the Saaz variety.

FOUR MILE BREWING – Booth 12

Victoria, BC

Old 39 Pale Ale – Combination of British malts with the best of West Coast hops. This creates a dry, crisp pale ale with a pronounced grapefruit hop nose.

Powder Keg IPA – Exploding with Summit, Cascade, Simcoe and Amarillo hops in seven kettle-hop and two dry-hop additions. Great balance between the malt and hops.

Brown Ale – Combines five malts including crystal, chocolate and roasted barley. Pronounced chocolate notes throughout the aroma and flavour.

FOUR WINDS BREWING – Booth 47

Delta, BC

***Brett IPA** – At the heart of this distinctive West Coast IPA stands juxtaposition of ripe tropical fruit esters and mild Brett funk. Moderately bitter and gracefully balanced.

White IPA - Fermented with classic Belgian witbier yeast and infused with copious amounts of new world hops for a burst of citrus and pineapple.

Saison - Brewed with aromatic noble hops, finished with Pacific Northwest Cascade hops for notes of flower and spice, fermented hot for a fruity ester profile.

Pilsner - New World flavours infuse this traditional Czech-style Pilsner. Bittered with Bohemian Saaz and dry-hopped with New Zealand Motueka, for a lively citrus lift.

FUGGLES AND WARLOCK – Booth 6

Richmond, BC

Shiva Session White IPA – A vibrant, citrusy wheat IPA with an abundance of grapefruit notes and aggressive bittering.

Raiden Black Rye IPA – Pungent citrus aroma and slight pepperiness from the rye is balanced with a roasty, yet smooth mouthfeel.

Bean Me Up Espresso Milk Stout – The perfect marriage of espresso coffee and a delicate stout featuring a smooth creamy sweetness from lactose.

*** Strawberry Wit** - Fresh strawberries are puréed with honey and blended into a Belgian style wheat beer for a refreshing experience.

GRANVILLE ISLAND BREWING - Booth 28

Vancouver, BC

Maple Shack Cream Ale - Brewed using a hint of pure Canadian maple syrup that balances the caramel malt with light hop bitterness without being sweet.

Belgian IPA - This dynamic IPA comes out swinging with brash Belgian yeast and a whack of intense hops. It's a knockout combo of in-your-face flavour.

***Pumpkin Ale** - This untraditional ale's earthy undertones with a smell like pumpkin pie uses roasted pumpkin, dashes of nutmeg, cinnamon and cloves to create a lingering finish.

Swing Span Amber Ale – Tropical fruit, citrus and floral flavours and aromas of Mosaic and Cascade hops combine with pale and caramel malts to provide a moderately bitter finish.

GREEN LEAF – Booth 9

North Vancouver, BC

***Pie Hole Pale Ale** – Spicy citrus and pine with a bit of floral and fruity and a palpable bitterness, some say it's closer to an IPA or ISA or whatever.

***Red Bretty Brett** – Tropical fruit notes, strong floral character, a full and slightly dry mouth feel, this is not your typical IPA.

Acid Trip – Lactic acid that is. Berliner weiss style wheat beer fermented with a lactic acid souring bacteria that gives it a pleasant lemony, pineapple aroma similar to fresh yogurt.

Serendipity Apple Saison – Defined as 'a fortunate happenstance' or 'a pleasant surprise.' That's exactly what we got when we added the juice from 400 lbs of Granny Smith apples, to a lactic soured, Brett fermented saison.

HOWE SOUND BREWING - Booth 11

Squamish, BC

***Pumpkineater Imperial Ale** - Brewed with barley, fresh roasted pumpkin, hops, cloves, cinnamon, nutmeg, star anise, water and yeast. A local favourite.

Rail Ale – Smooth, flavourful nut brown ale with hints of chocolate and licorice. Made with 100% barley, hops, water and yeast.

Hopraiser – Brewed with pale, Munich and wheat malts and a gigantic amount of Pacific Northwest hops.

Delivers a pack of hop aroma and flavour.

Howe Sound Lager – Balanced between sweet malt and dry hop flavours. Clean, dry finish with some mild fruitiness.

HOYNE BREWING – Booth 34

Victoria, BC

Hoyner Pilsner – It balances a deep golden malt flavour with a refined hop character derived from Czech Saaz hops and a selection of German noble hop varieties.

Off the Grid Lager - This finely made red lager is exquisite in taste, with Noble German Tettanng hops and smooth creamy maltiness.

Dark Matter – Deep, Deceptively Dark, Delicious! Is it a stout? Is it a brown? Is it a porter? Dark Matter is elusive, soft on the tongue with subtle roasted chocolate.

***Grand Marnier Summer Haze** - Honey hefe infused with Grand Marnier.

LIGHTHOUSE BREWING – Booth 16

Victoria, BC

Switchback IPA – Citra, Zythos and Falconer’s Flight hops combine to produce citrus, stone fruit and tropical flavours. Nicely balanced, medium bodied and fresh malt characters.

Race Rocks Ale – Our flagship beer has a smooth, slightly sweet character and a nutty aroma, with subtle caramel notes and a hint of chocolate.

***Currant Event (Sour Black Currant Saison)** - Wheat, spelt and rye saison, re-fermented in oak with local black currants and BugZoo™ microbial blend, and allowed to sour for nine months.

***Weathervane Vanilla Stout** – Real vanilla extract from the highest quality Madagascar vanilla pods, blended seamlessly with the roast and chocolate flavours of our legendary Keeper’s stout.

Pilsner - Brewed with BC pils malt made by German maltster Matthias Haaben and noble German hop varieties Hersbrucker and Tettnang. We ferment this beer long and slow with a proper lager yeast strain.

LONGWOOD BREWPUB – Booth 26

Nanaimo, BC

***The Big One IPA** – Medium body with high hop bitterness. Utilizes Vancouver Island grown hops for flavour and aroma.

Steam Punk Dunkelweizen - This is a dark wheat bier. Has a refreshing graininess in the flavour profile with the addition of 35% white wheat.

Berried Alive Framboise - Created by re-fermenting loads of whole raspberries with a lightly hopped blonde ale. Refreshing raspberry flavour with a slightly tart finish.

Super G - Blast from the Past! Generous amounts of ginseng give this velvety cream ale its virility and wood like character. Fresh ginger teases your senses with a quiet spiciness in this arousing ale.

MERRIDALE CIDERWORKS – Booth 58

Cobble Hill, BC

Pub Draft (House Cider) - A lighter, sweeter version of our traditional cider, but still very dry.

Merri Berri - This is a refreshing blend of apple cider and unfermented juices of BC berries and fruits. It's popular among those who enjoy spritzers or lighter alcoholic beverages.

Scrumpy - Strong, sharp and rich with the flavour of BC crab apples fermented without sugar. Our famous rough farmhouse English cider with rich tannic body is slightly sweet, strong and satisfying.

Cyser – A traditional blend of apple juice and wildflower honey, combined in a slow fermentation that dates back to the Viking days.

MILL STREET BREWERY – Booth 5

Toronto, ONT

Tankhouse Ale – Deep copper-red colour. Brewed with five different malts and an abundance of Cascade hops. Aromas of citrus and spice with roasted notes.

Cobblestone Stout – Black stout which has a roasted malt flavour with a hint of toasted walnuts and chocolate in the finish.

Lemon Tea Ale – Barley and wheat are infused with loose black tea. French lemon puree is added for a bright lemony flavour.

MOON UNDER WATER BREWERY – Booth 42

Victoria, BC

Lightside of the Moon - Craft lager brewed with barley and rice malts then finished with Citra hops and sweet orange peel for a dry, refreshing finish.

Creepy Uncle Dunkel - Dark Munich malts and a little roasted wheat give this brew a rich, vanilla and nutty-sweet palate with a dry, rounded finish.

***2nd Anniversary Ale** - Brewed in celebration of our second anniversary on Sept 1, 2013. This red wheat wine was re-fermented on grape juice and oak.

Island Harvest Berry Weizen – Our traditional, open-fermented Hefeweizen fermented with hand-picked local blackberries, raspberries and strawberries.

***Raspberry Berliner Weisse** - A low alcohol sour wheat beer fermented with lactobacillus then cask conditioned with raspberry and Brettanomyces. Brewed in collaboration with award winning local home brewer Russ Huband.

MT. BEGBIE BREWING - Booth 13

Revelstoke, BC

High Country Kölsch – A mildly hopped German ale brewed with authentic Kölschbier yeast.

Nasty Habit IPA – Generously hopped IPA balanced by a diabolical blend of rich specialty malts and pure mountain water.

Illaswilla Belgian Wit - Refreshingly fruity with background hints of coriander and chamomile. The light creamy mouthfeel and crisp, tart finish are thirst quenching and perfect for a hot summer day.

MUSKOKA BREWERY – Booth 54

Bracebridge, ONT

Mad Tom IPA - Dry-hopped with Chinook and Centennial hops, this IPA has a vibrant aroma, depth of flavour and crisp citrusy undertow like no other.

Twice As Mad Tom Dble IPA - An aggressively twice dry-hopped Imperial India pale ale, that delivers a definitive hop aroma and unabashedly big bold flavour.

Muskoka Detour ISA– We took a left turn from a normal IPA. Dry hopped to create a rewarding aroma, big hop flavours and clean finish.

OLD YALE BREWING – Booth 3

Chilliwack, BC

Sasquatch Stout – Black and robust with a lot of body. Brewed with oats and roasted chocolate malts.

Mango Wheat - Medium bodied, slightly hazy with hints of fruitiness. This refreshing wheat ale is made with 100% real mango.

Chilliwick Blonde – Smooth, clean, crisp and light bodied. Refreshing with a hint of malt sweetness.

PARALLEL 49 – Booth 40

Vancouver, BC

Filthy Dirty IPA - This atypical west coast IPA may be full of filthy amounts of fruity and tropical hop character, but it's nothing but clean on your palate.

Tricycle Grapefruit Radler - Our refreshing craft lager blended with ruby red grapefruit juice to create a thirst quenching session beer.

Schadenfreude Pumpkin Oktoberfest - Light and refreshing. Pumpkin is used in the mash along with traditional pumpkin pie spicing in the brew kettle.

***Sour Red Ale** - Aged in French oak cabernet sauvignon wine barrels for 18 months. Sour and tart flavours of cherries and currants with vanilla from the oak and notes of wild yeast funk.

PERSEPHONE BREWING – Booth 55

Gibsons, BC

Dry Stout – Flavours of dark coffee and toast with a balancing bitterness. Lightly carbonated with a very smooth texture and dry finish.

Double IPA – Citrus, pineapple, peach and grapefruit aromas. Malt takes a backseat to the flavours from the liberal use of Amarillo, Cascade and Columbus hops.

Keller Pilsner - Bright, crisp and hoppy. With the malt focus being Pilsner, from Gambrinus in the interior of BC and Czech Saaz the hops.

PHILLIPS BREWING – Booth 41

Victoria, BC

Blue Buck Ale – Soft aromas of citrus and pine with a slight toasted caramel undertone. Has a light and balanced mouthfeel with a crisp refreshing finish.

Phillips Bottle Rocket ISA - Pours a bright golden yellow with a frothy white head. A big hop nose and light mouthfeel give way to sweet citrus hop flavours accented with a hint of pine. Very refreshing.

Phillips Elsinore – Flavours of light citrus and sweet grasses highlight this cold-fermented and lightly hopped brew that is clean through the body and finishes dry.

***Octofox IPA – (Friday cask)** – Full bodied and bright, flavours of citrus are balanced against a pine-bitter hop profile that finishes dry.

***Kaleidoscope Mosaic IPA – (Saturday cask)** – Boat loads of mosaic hops, famous for their tropical fruit punch to the palate. Flavours of guava and sweet citrus with subtle IPA bitterness.

POSTMARK BREWING – Booth 25

Vancouver, BC

Postmark Pilsner – A hybrid-pilsner made with German malt, noble hops and fermented with Czech yeast. Perle and Spalter hops exhibit a spicy herbal or floral aroma and flavour.

Red IPA – Medium bodied with a balancing malt backbone. The specific combination of hops leads to a citrus, tropical fruit aroma and flavour, with a subtle bitterness.

Raspberry/Lemon Zest Hefe – This traditional Bavarian style wheat beer is made with fresh local raspberry puree. Medium dry, crisp, refreshing.

POWELL STREET BREWERY – Booth 31

Vancouver, BC

Old Jalopy Pale Ale - Caramel and English pale malts were combined with the floral, citrus, and grapefruit notes of the North American hop giving this ale a very distinct sensory profile.

Hopdemonium Dble IPA – We've counterbalanced the intense floral, piney and citrus hop profile with a strong malt base.

Ode To Citra Pale Ale - Hopped with Citra hops that impart citrusy and tropical fruit flavours and aromas to the beer.

PROHIBITION BREWING – Booth 27

Kelowna, BC

Bootlegger Ale - Light, crisp and refreshing amber ale. Hints of Cascade hops, and chocolate malt bring this amber to life. Bitter front end and a clean finish.

Lawless IPA - Perfect balance of hops and malts and delivers a smooth dry bitterness that won't blow your palate up. Starts off bitter and finishes extra dry.

Harvest Pumpkin Spiced Ale - Starting with a clean, light, golden ale. Pumpkin and spices are added throughout the brewing process. The perfect blend of warmth and fall flavour.

RED TRUCK BREWERY – Booth 10

Vancouver, BC

Red Truck Lager – Made with Canadian prairie two-row malted barley and hops imported from Germany and the Czech Republic.

American Ale – Belgian malts, plus German and Pacific Northwest hop varieties gives this luscious, copper-hued ale a wonderful complex aroma, a rich depth of flavour and smooth drinkability.

***Outback IPA** – Brewed using Ella hops which give this IPA nice floral and spicy notes. Tropical undertones bursting with flavour.

Red Truck IPA – Floral, pine and citrus aromas and flavours. A soft sweetness followed with a lingering bitterness.

RUSSELL BREWERY – Booth 4

Surrey, BC

Hop Therapy ISA – Enjoy Amarillo, Cascade and Columbus hops. It's the refreshing hop remedy you've been waiting for.

Eastern Promises Czech Pilsner - Golden hue, rich and complex malt backbone from superior Pilsner, caramel Vienna and Munich malts.

Marzen – Copper-coloured lager with rich, toasted malt aroma balanced by the clean bitterness of German hops and distinct noble hop aroma.

***Wee Angry Scotch** – Brewed with a blend of Scottish specialty malts. Full bodied, dark ale with a dominant malt accent.

SALT SPRING ISLAND ALES – Booth 17

Salt Spring Is, BC

Heather Ale – Infused with local heather flowers, this has a mild floral and honey aroma, cider-like character and very light hop notes to produce a dry wine-like finish.

Dry Porter - Dark, full bodied and thick, with a toasty nutty flavour, our Salt Spring style dry porter is a perfect marriage of roasted barley, chocolate malt and hops.

Earl Grey IPA – A balanced, British-style IPA accented with an addition of bergamot flowers. Crisp, but not overpowering bitterness, malty caramel sweetness, delicate hop and bergamot aromas.

***Basil ESB** – Our award-winning session ale accented with a hefty dose of fresh basil and whole-cone hops.

***Mango IPA** - Accented with an addition of fresh mango. Crisp, but not overpowering bitterness, malty caramel sweetness, crisp hop bitterness and the tangy essence of mango.

SPINNAKERS BREWPUB – Booth 8

Victoria, BC

Queen Bee Kölsch - Honey foam, collected as honey is processed to separate the nectar from the cones. Added to the boil providing a rich mouth feel and fermentables that produce a dry finish.

Jolly Hopper Imp IPA – Featuring a motherload of experimental hops, this beauty is not for the faint of palate. Surrender or walk the plank!

Brett Saison – This barrel aged version of our Dragonfly Rye Saison has extra depth and complexity from the addition of brettanomyces and 6 months in pinot noir barrels.

***Seasonal Fruit Ale** – Local or Okanagan fruit, cask-conditioned with one of our house ales, ask us for what is currently pouring!

STANLEY PARK BREWERY – Booth 29

Vancouver, BC

Stanley Park 1897 Amber – Brewed with a distinctive blend of two-row pale and amber malts. A fruity Belgian ale yeast contribute a caramel aroma and soft, lingering sweetness.

Stanley Park Windstorm – Golden amber in colour, with a storm of tropical fruit and earthy pine hop character that bends to a gust of citrus on the palate and a rewarding bitterness that finishes clean.

Stanley Park Wit - Refreshingly balanced with soft malted barley and wheat flavours, subtle hop bitterness and a delicate touch of clove, coriander and orange zest.

***Dry Hopped Cider** – This unfiltered, extra-dry cider is generously dry-hopped with Citra hops to blend subtle bitterness and lemon zest hop aroma, with refreshing fermented apple cider flavours.

STEAM WHISTLE – Booth 53

Toronto, ONT

Pilsner – We use traditional brewing techniques and only four natural ingredients including spring water, malted barley, hops and yeast – all GMO free.

STEAMWORKS BREWING – Booth 18

Vancouver, BC

Jasmine IPA – Floral and citrus nose from the hops and jasmine flowers while hints of spicy phenolics and fruity esters come through on the finish.

Great Pumpkin Ale – A festive spiced ale brewed with 100 lbs of pumpkin and plenty of cinnamon, ginger, cloves and nutmeg.

Pilsner – This full bodied beer has a spicy, herbal finish with hints of lemon.

***Southern Hemisphere IPA** – Huge aroma of mangoes and peaches with some citrus and pine in the background. Satisfying bitterness lingers on the finish.

STEEL & OAK BREWING – Booth 51

New Westminster, BC

Red Pilsner – Full bodied with a multitude of caramel malts. Light, sweet aroma followed by a crisp floral and spicy bitterness.

Dry Hopped ESB – Strong hints of grapefruit and citrus. Long lasting bitterness leaves your mouth dancing long after consumption.

Dark Lager – Medium to light body with a sweet malty aroma and creamy boldness.

SWANS BUCKERFIELD'S BREWERY – Booth 52

Victoria, BC

Coconut Porter – Dark and juicy. London style porter brewed with organic coconut. A don't miss beer experience.

Berry Ale - Full-bodied ale with raspberries added in fermentation. Amber-light red in colour very complex and delicate.

***Extra IPA** - Brewed specifically for the hop lover. A blend of hops gives this beer its great hop bouquet and lasting hop flavour.

Scotch Ale – A full-bodied traditional Scotch ale brewed in the 'wee-heavy' style, this beer is a malty beast.

THREE RANGES BREWING – Booth 32

Valemount, BC

Sacrifice Red Ale – Solid malt backbone and well hopped with Galena, Falconer's Flight and Centennial.

Derailed Pale Ale – Colour true to its name. Hopped with Columbus, Cascade and Chinook, dry hopped with Cascade and Ahtanum.

Dam Angry IPA – Just enough bitterness to get your attention and tons of flavour and aroma to keep it.

TOFINO BREWERY – Booth 19

Tofino, BC

Tuff Session Pale Ale - Copper coloured with a toasty malt palate. Medium body with a clean, dry finish.

Hoppin' Cretin' IPA – Aromatic bouquet of citrus and mango. Heartily hopped, lighter in body with an extremely dry finish. There's no stoppin' the cretins from hoppin'.

Reign In Blonde - A clean, crisp blonde ale with a light malt body and earthy, flowery hops. Pretty much a one way ticket to Cold One City.

TOWNSITE BREWING – Booth 44

Powell River, BC

Blackberry FestiVALE - Blackberries provide a tart and subtle backdrop for this wheat beer. Fruity aromatics complement our unfiltered, round bodied, fruit beer.

Tin Hat IPA – Loads of pungent, pine-y, citrus-y hops make Tin Hat IPA hoptastic! Its strong bitterness is balanced with a malty body.

Shiny Penny IPA – Belgian style IPA with a delicate fruity nose. A mix of grapefruit and passion fruit. Well suited for cellaring for up to five years.

***Kombucha Wheat** - Our brewmaster teamed up with the kombucha brewmaster to create a wheat beer spiced with Raincoast Kombucha's rooibos tea mix: rose petals, dried cherries and sencha green tea.

TREE BREWING – Booth 15

Kelowna, BC

Vertical Winter Ale – Medium bodied with nut and caramel flavours. Finishes smooth with a subtle hint of vanilla.

Grapefruit Radler - Radler (German for cyclist) is popular in Europe as a thirst quenching mixed beverage. Our radler is a refreshing blend of beer and fruit juice.

Hophead IPA – Our signature beer is full bodied and loaded with hops delivering a distinct taste and aroma. This beer has stood the test of time.

VANCOUVER ISLAND BREWERY – Booth 14

Victoria, BC

Piper's Pale Ale – Medium body with a fruity hop finish. Caramel and roasted chocolate with Willamette and Hallertau hops.

Sea Dog Amber Ale – Full malt flavour and light body. Crystal and chocolate malt with Cluster and Saaz hops. Smooth malt finish.

***Strawberry Rhubarb Blonde** – A crisp blonde ale made with Salt Spring Island rhubarb, Cumberland strawberries, and Cascade hops. This blonde is a little bitter, a little sweet, and totally unforgettable.

***Back Country IPA** – Complex hop profile featuring Ahtanum and Centennial hops. Back Country is hoppy and earthy, but with great citrus and tropical flavours.

Sabotage ISA – Light bodied with bold Northwest hop aromas and citrusy flavours.

WHEELHOUSE BREWING – Booth 7

Prince Rupert, BC

Gillnetter Golden Ale – A German style Kölsch – conditioned at cold temperatures to create a highly drinkable clean crisp beer.

Flagship Pale Ale – West coast pale ale. Front end malt with back end hops. 5 hops additions make this an aromatic, flavourful, well-balanced yet rugged beer.

Brownsmith Brown Ale – Toasty, roasty, nutty goodness with a subtle hop finish. Hearty and complex without the heavy finish of a British brown.

WHISTLER BREWING – Booth 57

Whistler, BC

Bear Paw Honey Lager – Fresh-brewed and fermented with 100% organic BC honey. You can actually smell the honey aromas. Tastes silky smooth, mellow with a slightly sweet finish.

Big Sky Uncommon Lager - a highly complex and unique craft lager. Full-bodied, bold in character, with a decisively hop-forward, clean finish. Just like mountain skies after a summer storm, there's nothing quite like it.

Valley Trail Chestnut Ale - Robust caramel and crystal malts give the brew deep brown amber hues but it's the roasted chestnuts that impart a unique and bold nutty character.

****Mint Julep*** – Fresh organic mint soaked in a generous portion of Kentucky Bourbon give this cask aged amber ale the right kick down the stretch.

WOLF BREWING – Booth 49

Nanaimo, BC

****Red Brick IPA*** – This impressive West Coast style India pale ale is brewed with lots of Northwest hops to give a balanced, crisp, clean finish.

Black Tail Porter – Robustly rich, dark ale that is creamy and smooth – our “house specialty”.

Golden Honey Ale - This smooth session ale is full of flavour and is made with organic Honeydew honey. Light body and smooth finish.

Rannoch Scotch Ale – Aroma is fruity with plum, raisin and brown sugar. Medium bodied. Finish is a burnt bitterness that lingers.

YELLOW DOG BREWING – Booth 56

Port Moody, BC

Chase My Tail Ale – This slightly orange/red coloured ale has a slightly hoppy aroma and smooth crisp after taste with hints of citrus, grapefruit, and passion fruit.

Play Dead IPA – Has an initial slight bitterness geared towards maximum hop flavour and aroma. Our hop combinations provide very present tropical fruit flavours smoothed out with a nice dry finish.

Take a Walk Wit – Our summer seasonal is a Belgium witbier made with freshly muddled oranges, Indian coriander and chamomile.

YUKON BREWING – Booth 20
Whitehorse, YUKON

Yukon Gold Pale Ale – Hopped with noble Saaz, Sterling and UK Golding. Mild hop flavours linger in the after-taste with a dry, clean finish.

Yukon Red Ale – Deep bronze colour. Caramel flavours with a clean malty sweetness touched by spicy hop esters.

Ice Fog IPA – Full malt body, dry hopped for fresh hop aroma and flavour. Pleasing bitter finish.