



# BEER RECS

★ DON'T MISS THESE MUST-TRY BEERS WHILE YOU'RE HERE! ★



STYLE: Cold IPA  
ABV: 6.5% IBU: 70

## NICE & COLD IPA



Brewed specifically for CBC and in collaboration with the hop masters at HAAS, Nice & Cold IPA features a healthy dose of hop character while maintaining the drinkability of your favorite domestic.

MALT: Pilsner, Pale Ale, Sauermais  
HOPS: HAAS HBC 586 Lupomax, HAAS El Dorado Incognito, HAAS Mosaic Spectrum  
YEAST: L17 Harvest  
SPECIAL INGREDIENTS: Flaked rice

STARTING GRAVITY: 14.5°  
FINISHING GRAVITY: 2.8°



STYLE: Hazy Pale Ale  
ABV: 5.6% IBU: 40

## MILWAUKEE BEER RUN



Boasting malt, hops, and yeast from a run of three ace suppliers—Prairie Malt, Hopsteiner, White Labs Yeast—Milwaukee Beer Run is brought together in the tanks at Indeed Brewing Company's pilot brewery in Milwaukee.

MALT: Minch Lager Malt, Minch Pale Malt, Paul's Captain Classic  
HOPS: Solero pellets, Calypso pellets, Calypso Salvo  
YEAST: WLP029 German Ale/Kölsch

STARTING GRAVITY: 13.3°  
FINISHING GRAVITY: 2.5°



STYLE: Bavarian-style Pilsner  
ABV: 5.1% IBU: 35

AWARDS: Silver at 2018 Euro Beer Star in Keller Pils category

## PILS

Our brewer's art through technique, Pils is crafted with a 100% German Pilsner malt bill and blend of noble and newer German hops. The perfect combination of flavor and refreshment, Pils undergoes a traditional lager fermentation and conditioning. The fermenter is capped near the end of carbonation, retaining the naturally produced CO2.

MALT: Bamberger Pilsner  
HOPS: Tettenanger, Mittelfruh, Sapphire  
YEAST: Imperial L17

STARTING GRAVITY: 11.8°  
FINISHING GRAVITY: 2°  
FULLY SPUNDED = 100% naturally carbonated  
CURRENT BATCH'S LAGERING TIME: 48 days



STYLE: Imperial Lager with Orange Blossom honey  
ABV: 8% IBU: 17

AWARDS: Silver at 2014 GABF and Bronze at 2017 Euro Beer Star in Specialty Honey categories

## MEXICAN HONEY

Humming with a citrus and floral fiesta for the senses, Mexican Honey is brewed with Mexican orange blossom honey and Amarillo hops. The orange blossom honey is the star of the show—harvested from bees pollinating orange tree groves in the Mexican state of Tamaulipas—and has been one of our most-loved beers since first brewed in 2013.

MALT: Rahr Pilsner, Bamberger Vienna  
HOPS: Amarillo  
YEAST: Imperial L17  
SPECIAL INGREDIENTS: 450lbs Mexican Orange Blossom addition per 30bbl batch

STARTING GRAVITY: 16.7°  
FINISHING GRAVITY: 2°  
MAJORITY SPUNDED = 90% naturally carbonated  
CURRENT BATCH'S LAGERING TIME: 34 days



STYLE: Foeder-Aged Wild Red fermented with Tart Red Cherries  
ABV: 6.7% TA: 11.0

AWARDS: Bronze in 2021 & Silver in 2020 at Euro Beer Star in Wood and Barrel Aged Sour Beer category

## CHERRY DUST

Cherry Dust is one of the pride and joys of our brewery. The base is a red ale, solera-brewed and soured for seven years. There are multiple brettanomyces strains, lactic acid strains, and a healthy Sherry Flor that create a complex, tart red base beer. We add cherries from Door County, Wisconsin, and after it re-ferments for about 6 months and is then keg or bottled conditioned for a total of four fermentation stages. The result is a gorgeous, intricate, and expansive representation of fruited wild beers.

YEAST: Multiple brettanomyces strains, Sherry Flor  
BACTERIA: Multiple lactic acid strains  
SPECIAL INGREDIENTS: 1,100lbs Door County Tart Red Cherries per 30bbls

Solera-brewed since 2014  
Bottle and keg conditioned with natural, wild yeast  
CURRENT BATCH'S AGING TIME: 1.5 years



STYLE: Herb & Spice Honey Ale  
ABV: 7.2% IBU: 20

AWARDS: Gold in 2019 & 2020 at Euro Beer Star in Herb & Spice category

## LSD

A kaleidoscopic spiral of Lavender, Sunflower honey, and Dates, LSD sets the stage for a mind-bending beer experience as electrifying floral aromas dance atop rich notes of fruit and honey. Created by Founding Brewer Josh Bischoff in 2009 at Town Hall Brewery, LSD is one of the first beers Indeed brewed when in 20212 and has been a favorite ever since.

MALT: Rahr Pale, Rahr White Wheat, Gambrinus Honey Malt,  
HOPS: Summit  
YEAST: A15 Independence  
SPECIALTY INGREDIENTS: Lavender flowers, Sunflower Honey, Dates

STARTING GRAVITY: 16.2°  
FINISHING GRAVITY: 3°  
MAJORITY SPUNDED = 90% naturally carbonated