

HELMET BREAKER

DYSTOPIAN STATE BREWING CO.
TACOMA, WA



STYLE

American Double Imperial Pale Ale

ABV 8.0 | IBU 70

COLOR

Pale amber | SRM 8.3

AROMATICS

Hop forward, citrus, floral

FLAVOR DESCRIPTORS

Crisp, refreshing, citrusy, floral, herbal

DESCRIPTION

American India Pale Ale featuring Munich and Crystal malts, hopped with a variety of citrus, floral hop profiles. This is a hop forward, balanced ale with a palpable malt backbone and a citrusy hop profile aroma.

BREWING NOTES | SPECIAL INGREDIENTS

Features Munich and Cara 40 malts; Simcoe, 7Cs, Citra, Mosaic and Centennial hops

FOOD PAIRING SUGGESTIONS

- Smoked beef brisket, grilled lamb, southern chicken-fried steak
- Sharp and rich American artisanal blue cheeses
- Very sweet desserts like carrot cake, caramel cheesecake or crème brûlée

GOLD SIGIL

DYSTOPIAN STATE BREWING CO.
TACOMA, WA



STYLE

Imperial Honey Wheat Ale

ABV 8 | IBU 25

COLOR

Deep Gold | SRM 5.5

AROMATICS

Lightly Sweet, floral

FLAVOR DESCRIPTORS

Full mouthfeel, smooth, light honey flavor

DESCRIPTION

The Gold Sigil is an Imperial honey wheat beer made with coriander honey from Northern California, hopped with a slight aroma of citrus. This ale's seductive power is in the easy drinking combination of a smooth, velvety mouthfeel and a whopping 8% ABV.

BREWING NOTES | SPECIAL INGREDIENTS

- Coriander honey, honey malt, Cara 10 and hopped with Amarillo, Ahtanum and Summit hops
- Won Gold Medal in 2017 Washington Beer Awards in Special Historical Ales Category

FOOD PAIRING SUGGESTIONS

- Best with light foods such as salads, sushi, vegetable dishes.
- Buffalo mozzarella or Wisconsin brick cheeses
- Pairs with light berry desserts

THE RED QUEEN

DYSTOPIAN STATE BREWING CO.
TACOMA, WA



STYLE

Red Rye India Pale Ale

ABV 7 | IBU 64

COLOR

Rich Ruby | SRM 18

AROMATICS

Hoppy, earthy tones

FLAVOR DESCRIPTORS

Earthy, hoppy, rye notes

DESCRIPTION

The Red Queen is a Red India Pale Ale brewed with rye. She has a rich, ruby color and offers a balanced taste throughout. She is smooth and crisp and rebellious. When the Red Queen arrives, heads roll.

BREWING NOTES | SPECIAL INGREDIENTS

Made with roasted barley, rye, Red X, Melanoiden and Cara 120 malt.

Hopped with 7Cs, Amarillo, Ahtanum and Columbus hops.

FOOD PAIRING SUGGESTIONS

- Wide range of food: chicken, seafood, burgers; great with spicy cuisine
- Port-Salut or other lightly tangy cheese
- Poached pears with dulce de leche, banana pound cake, pecan lace cookies