

Upland

2006 Seasonals Schedule

(812) 336-2337 ♦♦♦ uplandbeer.com

Dec-Feb: **Chocolate Stout**

A very dark, robust beer. Chocolate, pale and roasted malts, rolled oats and spicy hops promote a coffee character with overtones of dark bitter chocolate. Organic chocolate added in conditioning creates a complex chocolate finish.

Mar-April: **Ard Ri**

An Imperial Irish-style ale, rich and robust. Named after the “high” or “first” Irish king, this is a high-gravity beer (8.7 ABV) that has quickly become a house favorite.

April-June: **Maibock**

A strong, full-bodied, German-style Lager with a complex sweet malt character. The sturdy German hop profile leads to a spicy dry finish.

July-Sep: **Saison (Kegs Only)**

A Belgian-style rustic ale typically brewed by small, farmstead breweries. A blend of Indiana honey, grains of paradise, and a selection of special spices lend an aromatic bouquet and a peppery finish unique to Upland.

Sep-Nov: **Oktoberfest**

A Bavarian-style light Amber Lager brewed with the finest German malts and rare German hops. Expect a smooth, malty sweetness and a slightly bitter finish.

Nov-Jan: **Winter Warmer**

Upland’s barleywine possesses a strong malt character and a rich, dark color. A long boil and the finest British and American barley malts bring rich fruit flavors, a pleasant bitterness, and a long, lingering finish. At almost 9% ABV, we serve it in a brandy snifter in the Tap Room.