

Mountain Sun Ales

Our selection changes, sometimes daily, so check the beer board to see what's on tap today!

COLORADO KIND ALE

What's in a name? The brewers mantra, "more hops" is taken as far as possible in this beer. A deep amber body balances the bitterness and makes that long day at work seem a distant memory. Just ask for a pint of "the dank!!" This beer is also dry hopped with whole flower and cascade hops.

OG: 1.058

TG: 1.010

ABV: 4.9%

ISADORE JAVA PORTER

A rich, creamy ale infused with a generous amount of coffee, the Porter was developed by Mountain Sun brewers weary of drinking Stout for breakfast. The result is an ale where coffee aromas mingle perfectly with a roasted barley, hop finish. A unique treat including as thick a head as you will ever get on a latte!

OG: 1.058

TG: 1.012

ABV: 4.7%

ANNAPURNA AMBER

This beer derives its name from one of the world's tallest peaks which, loosely translated, means "goddess rich in sustenance." Chock full of malted barley with mild hop overtones... this ale itself is rich in sustenance. OG: 1.060 TG: 1.014 ABV: 4.7%

ILLUSION DWELLER I.P.A.

Just like one of the best climbs at Joshua Tree, this I.P.A., chock full of UK Kent Golding hops, is not only beautiful to look at, but after quaffing a few pints, you'll have that same satisfaction as if you were pulling that final crux move at the end of the climb. This beer

is also dry hopped with whole flower, UK Kent Golding hops.

OG: 1.062

TG: 1.008

ABV: 5.5%

OUINN'S GOLDEN ALE

Our lightest ale — a shade of the hair of the dog for which it is named. This lightly hopped beer will have you ordering another. OG: 1.048 TG: 1.006 ABV: 4.25%

BIG KRANE KOLSCH

This classic beer style follows the same guidelines as if it were being brewed in Cologne, Germany. A golden ale, mashed in with a lactic rest, provides a slight tartness and is fermented a little cooler {64*F} than our other ales, gives this one a nice refreshing crispness. "An excellent lawn-mowing beer!!!" This Kolsch derived its name from the huge crane that used to reside right in front of the Mountain Sun.

OG: 1.050

TG: 1.008

ABV: 4.25%

HOGBACK DOPPELBOCK

The first Lager ever done at the Mountain Sun, this DoppelBock took a "Gold" at the 1998, 1999, & 2000 GABF, as well as a Silver medal at the 2000 World Beer Cup. Made with eight different malts, this full bodied lager, which has aged for over six months, will make you wish that this beer was available year round. Keep an eye out because this lager makes its appearance only twice a year. OG: 1.082 TG: 1.018 ABV: 6.75%

CLAYMORE SCOTCH ALE

~ Winter Seasonal

Big, bold, and malty. This Scotch ale focuses on the bold malt characteristic with little emphasis on the hops. Along with the slight smoky flavor, this full bodied beer has won fans through out the state of Colorado. OG: 1.072 TG: 1.012 ABV: 5.85%

RASPBERRY WHEAT

Crisp, dry, and kind of pink. Sixty pounds of flash frozen Oregon raspberries lend a tartness that pleases the palate and quenches thirst in a fine fashion.

OG: 1.048

TG: 1.006

ABV: 4.25%

XXX PALE ALE

A big bodied pale ale chock full of extra goodness. Extra malt, extra hops, extra yeast, & extra love. They don't call it "The Crippla" for nothing!

OG: 1.072

TG: 1.012

ABV: 6.10%

CHAZZ CAT RYE

"... We all got high, on the Chazz Cat Rye..." This rye ale is crisp and creamy. A little stronger than the Kolsch, this beer is also a good lawn-mowing beer.

OG: 1.056

TG: 1.008

ABV: 4.85 %

CHOCOLATE STOUT

This is fast becoming our standard stout at Mountain Sun. With the addition of 10 kg. of the finest Belgian chocolate and using lactose, this beer is like a stout milk-shake. We will also be doing other Stouts occasionally throughout the year, like the Yonder Mountain Stout, so keep your eyes (and taste buds) peeled. Hops: bittering: Crystal hops, aroma: Liberty & Cascade hops

OG: 1.080

TG: 1.016

ABV: 6.5 %

CLEVELAND BROWN ALE

~ Fall Seasonal

...I threw in 13 different grains to make this American style Brown Ale as complex as the tax deal that financed Cleveland Brown Stadium. We hit the mark with this one, now if those Browns could just do the same... Hops: Cascade, Liberties

TG: 1.012 OG: 1.050

ALTMAN'S ALT

~ Summer Seasonal

This recipe has been handed down through several generations of the Altman Clan of Brewers. Originally brewed by Ol' Jebidiah Altman during the late 1800's, this recipe has been revived by Mike Altman, our head brewer. Fermented with a true German Ale yeast, this Alt Bier would put a big smile on Ol' Jebs face. Hops: Hallertauer, Tettnanger

OG: 1.052

TG: 1.010

ABV: 4.25%

ABV: 3.75%

There's a story in the numbers listed with each While many factors are responsible for a beer's ultimate flavor, the strength of a beer and its residual sweetness play a major role in shaping the beer's profile. In the United Kingdom many pubs and breweries at least list the Original Gravity to help customers determine a beer's strength and basic profile.

OG = Original Gravity (denotes the quantity of sugars available for fermentation and is a guide to final strength)

TG = Terminal Gravity (a measure of residual sugar after fermentation—difference between OG and this is sugar consumed by yeast)

ABV = Alcohol by Volume (percent alcohol calculated from difference between Original and Terminal Gravities)



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