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%

ANNA PURNA 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%

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 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, the Alt Bier would put a big smile on Ol’Jeb’s face. Hops: Hallertauer, Tettnanger
OG: 1.052  TG: 1.010  ABV: 4.25%

There’s a story in the numbers listed with each beer. 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)

Mountain Sun Pub & Brewery
1535 Pearl Street, Boulder, CO
(303) 546-0886