



## **BREWERY OF THE MONTH**

### **Revolver Brewing**

Granbury, TX

#### **Blood & Honey**

*American Wheat Ale*

An unfiltered deep golden ale made with malted two row barley and wheat.

The brew is finished with Blood Orange zest, local Texas honey and other spices that bring special flavors to this unique beer.

**ABV: 7% IBU: 20**

#### **Ironhead IPA**

*American IPA*

Persistently drinkable, this citrus-forward IPA is brewed with Apollo, Citrus, Centennial, and Saphir hops. The beer is pale, with enough malt body to support the hop and malt sweetness to bring a pleasant herbal finish.

**ABV: 6.5% IBU: 50**

#### **Mother's Little Fracker**

*American Stout*

Dark and deep as West Texas Intermediate! We conditioned this big bodied stout in the keg. It's on the sweet side, with intense roasted character and a soft bitter finish from Summit and Challenger hops.

**ABV: 7.75% IBU: 60**

#### **Yam Dankee (draft)**

*Sweet Potato IPA*

This IPA is brewed with 100 lb of dried sweet potatoes and dark Belfian candy sugar topped with a trifecta of fun hops: Ella, Mosaic, and Citrus. Big fruity hops balanced with earthy sweet caramel body.

**ABV: 7% IBU: 70**

*Tasting notes from Revolver Brewing*