



BREWERY OF THE MONTH

Coop Ale Works

Oklahoma City, OK

Elevator (draft)

Wheat

A unique spin on a classic style, this spicy wheat ale starts with a blend of Maris Otter, white wheat and a hint of rye. After a late addition of Cascade hops, the beer is fermented on German wheat yeast. Notes of clove and banana can be found along with noticeable spice from the rye.

ABV: 5.6% IBU: 17

F5

India Pale Ale

A straightforward malt body supports the distinctive bouquet of Columbus and Falconers Flight hops that impart citrus, grapefruit and pine notes characteristic of the West Coast style.

ABV: 6.8% IBU: 85

Horny Toad

Blonde

Crisp and clean, Horny Toad is a premium blonde ale with a hint of Noble hop bitterness to balance the two-row and pilsner malt body. This refreshing libation is a great introduction to craft beer and COOP Ale Works.

ABV: 5.3% IBU: 25

Saturday Siren

Dry-Hopped Pils

Inspired by weekly siren tests, Saturday Siren is a crisp and refreshing pilsner built for summer days. Dry hop additions of Idaho 007 and Comet bring new world flavor to this old world style.

ABV: 5.3% IBU: 47

Tasting Notes from Coop Ale Works