



**Fort George
Fields of Green 7.6% ABV**

EVOLUTIONARY, MIND BENDING, JUICY

An evolving series is an exploration of hop-perception, pushing the limits of your lupulin receptors. Each batch is limited and brewed exclusively for the Pacific Northwest. Hops, malts, and yeast may vary from batch to batch. The 7.6% ABV will always remain the same.



**Fort George
Fresh IPA 6.4% ABV**

SINGLE HOPPED, PURE, NORTHWEST ESSENCE

Within 24 hours, over a ton of fresh Azaccas from Roy Farms were harvested, transported, and packed into the brew tanks at Fort George. Fresh means bold and unblemished hop oils, the essence of the Pacific Northwest sealed into every can. But drink it quickly! Fresh IPA is brewed to be enjoyed as soon as possible. From farm, to brewery, to your four-pack within a fortnight.

“It just kind of seems like in Astoria sometimes we get stuck on these higher ABV, higher flavor intensity beers so I tried to make something a little bit lighter.”

Astoria Brewing Co. Bellissimo Pale Light ABV 5.3%

If you are looking for a new brew to try, these are some of the newest beers each brewery will be releasing in September.

Buoy Beer is bringing back a crowd favorite this month with their Benedict Cumberbatch.

Head brewer Kevin Shaw said this cucumber gose was a crowd favorite last year and they had many requests from regulars to bring it back so they decided to brew another batch.

This German-inspired beer was brewed with 100 pounds of cucumbers and sea salt giving it a tangy yet crisp cucumber taste.

This refreshing, low ABV beer is the perfect drink for the end of summer. Benedict Cumberbatch is now available on tap at their brewery.

Fort George Brewery is also busy at work brewing some fresh hop and hazy IPAs for the end of the summer.

On the list of beers they are currently working on is their annual Fields of Green Hazy IPA which will be released in cans and on draft at the brewery this month.

Another annual beer set to be released is their fresh hop IPA “Fresh.”

“We live in hop country so we wanted to do one [fresh hop IPA] and can it every year when the harvest is ready,” Fort George brewer Dave Coyne explained.

In the past, they’ve used Simcoe and Citra hops, but this year they’ve decided to use the hop variety Azacca from Roy Farms in Washington.

Also on tap is a wheat ale called “A Long Walk Home.”

Brewer Aaron Sundal said the inspiration for the beer came from his favorite bread that his mom would make when he was growing up. This beer is made with lactose, oatmeal, and orange peel.

If you are seeking more sessionable beers in Astoria then stop by Astoria Brewing. One of their newest beers on draft is their Bellissimo Ale.

Head brewer Shaun Barrick decided to brew this Belgian Pale Ale because he wanted to make a lighter beer that you could drink with friends.

“It just kind of seems like in Astoria sometimes we get stuck on these higher ABV, higher flavor intensity beers so I tried to make something a little bit lighter,” Barrick said.

Though fall is quickly approaching, Astoria brewers are brewing some new styles to help Oregonians enjoy the last few weeks of sunny weather. Make sure to stop by their tap rooms this month to try some of the brewers’ newest creations.



**Buoy Beer
Benedict Cumberbatch**

4.4% ABV • 8 IBU

Our gose with freshly chopped & juiced cucumbers added directly at the end of primary fermentation. The result is a refreshing beer that screams summer with a massive aroma of fresh cucumbers backed up by hints of lemon zest and a slightly salty character from the addition of sea salt.