BUCKIN’ MULE
MOSCOW MULE ALE

We ponied up loads of lime peel, tangy ginger, and dry rye, then kicked in bright Citra hops to create this cocktail-inspired “beer of a different color.”

**ABV:** 6.5%  **IBU:** 25

**AVAILABILITY:** June

**PAIRS WITH:**
Spicy Thai noodles, sweet potatoes, and a copper mug

**FLAVOR:**
Fresh ginger and lime saddle up with citrusy hops to put a little pep in your giddy-up

**PACKAGING:**
4-Pack, Draft

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**INGREDIENTS:**

**MALTS:**
Harrington 2-Row, Rye, Crystal, Carapils

**HOPS:**
Willamette, Citra

**SPECIALS:**
Ginger, Lime Peel

**BEHIND THE NAME:**
Mosey past our label artwork’s ginger cacti and lime sunset and ask yourself what sounds more refreshing: classic cocktail or quenching beer? Our Operations team answered this question simply: both! Their Moscow Mule-inspired brew “bucked” tradition when it debuted as part of our 2-Barrel Small Batch Pilot System series, and became an instant hit in our pub.

**ABOUT THE STYLE:**
The category “Spice, Herb, or Vegetable Beers” accounts for a wide variety of beers, but one commonality is allowing their specialty ingredients (preferably fresh) to shine in aroma and flavor without overpowering the base beer. As brewers continue to experiment with unique adjuncts, cocktail-inspired beers may become more and more common.