

2018



# STRATEGY GUIDE



This unofficial strategy is not endorsed by the Illinois Craft Brewers Guild or its partners; it simply reflects the arbitrary opinions of two podcasters who drink a lot of beer and talk about it. Hear our "FoBABlin' 3" episode on November 7th at [abvchicago.com](http://abvchicago.com).

## Special Character Key

	New to the fest or returning after a year or more's absence. Welcome them with your mouth.
	We've talked to these folks before or featured their barrel-aged beers - click the mic for the episode.
	This beer or brewery has won top FoBAB awards in the last four years. Bask in its glory.

The table below is **purely speculative** - we don't know for sure what beers each brewery will bring, nor do we know what category those beers will be designated. If these breweries don't bring the beers we're hoping for, check them out anyways - these are solid breweries. And no, we haven't had all of these beers, but we hear good things. Also, we're not sorry for leaving off that one brewery.

Brewery	Especially if they bring...
Barn Town Brewing (Des Moines, IA)	Cicada Killer (Imp. stout w/ vanilla & cacao nibs), Cursive (Imp. stout w/ vanilla, cinnamon, chocolate, and toasted coconut)
Beachwood Blendery (Long Beach, CA)	Coolship Chaos (Lambic-inspired sour ale), Coolship Chaos w/ Strawberry, Funk Yeah (Gueuze-inspired sour ale)
Bottle Logic Brewing (Anaheim, CA)	Paisley Cave Complex (Imp. stout w/ marshmallows, blueberries, and cacao nibs), Fundamental Observation (Imp. stout w/ vanilla)
Breakside Brewery (Portland, OR)	#MOREFRIENDS #MOREMEMORIES (Sour with raspberries), Bourbon Barrel-Aged Salted Caramel Stout
Casa Agria Specialty Ales (Oxnard, CA)	Frambuesa De La Casa (Blended sour with raspberries), Fruta Mixta (Blended saison with apricot, peach, and raspberry)
Casey Brewing & Blending (Glenwood Springs, CO)	Apricot - Fruit Stand (Saison), Funky Blender Preserves: Raspberry & Blackberry (Blended sour w/ fruit)
Cellador Ales (North Hills, CA)	Berlinerish Masumoto Peaches (Brett Berliner w/ peaches), Fraises et Roses (Wild ale w/ strawberries, rose, and saffron)
Cerebral Brewing (Denver, CO)	BA Ancient Ruins (Stout w/ cocoa nibs), BA Forever Awake (Imp. milk stout w/ coffee), Here Be Monsters w/ Vanilla (Imp. stout w/ vanilla)
Cruz Blanca Brewery (Chicago, IL)	Amigovio (Biere de Garde w/ honey and peaches), Crushada (Flemish style red ale), Paz Y Piña (Saison w/ pineapples)



## 2018 Edition - FoBAB's Super Sweet Sixteen

Funk Factory Geuzeria 📍 (Madison, WI)	Framzwart (Méthode Traditionnelle w/ black raspberry), De Bij (Gueuze-inspired sour w/honey), Oude Suiker (Lambic-style in Brandy)
Hacienda Beer Co. 📍 (Baileys Harbor, WI)	Brandy Barrel Aged Vertigogo (Milk stout), L'été (Brett saison), <i>otherwise we have no idea</i>
Horse Thief Hollow 🏆🍷 (Chicago, IL)	5th Anniversary Belgian Sour - Peche, 5th Anniversary Belgian Sour - Kriek, Cinnamon Girl (Imperial Stout), Hilltop Weizenbock 🏆
Horus Aged Ales 📍 (Oceanside, CA)	Goshawk's Grasp (Coffee Stout), Goshawk's Migration (Coffee Stout w/pecans), Herndon Bodysurfing Club (Sour w/ nectarines)
Lil' Beaver Brewing (Bloomington, IL)	Cannelle A La Vanille (Imperial Stout w/ cinnamon & vanilla), Rye Whole Lotta Wonderful (Imperial Stout w/ chocolate & coconut)
Listermann Brewing Company (Cincinnati, OH) 🏆	Brandy Barrel Chickow! (Hazelnut Double Brown Ale) 🏆, Chickow! 🏆, Ray-Ray Vanilla (Imperial Stout w/ vanilla)
Logsdon Farmhouse Ales 📍 (Hood River, OR)	Golden Raven (Sour Blonde), Suburban Kriek (Blended sour red w/ cherries), ZuurPruim (Tart Farmhouse w/ plums)
Lost Forty Brewing 📍🍷 (Little Rock, AR)	Izard Brown Ale (Sour w/ orange peel and chocolate), Nighty Night (Three barrel blended stout)
Maplewood Brewing Company (Chicago, IL) 🍷	Barley Butcher (Barleywine), Morbidly Obese Pug (Imperial Milk Stout), Mind FK (Russian Imperial Stout w/ tea, coconut, & cocoa nibs)
More Brewing Co. 🏆 (Villa Park, IL)	Henna: Karma (Imperial Stout w/ cocoa nibs, cinnamon, & coconut) 🏆, Henna: Swirl (I.S. w/ vanilla & chocolate), Mehndi (Imperial Stout)
Old Irving Brewing Co. (Chicago, IL)	Gin Barrel-Aged Dry Hopped Cider, Krampus Cookies (Imperial Stout w/ vanilla & cocoa nibs)
Speciation Artisan Ales 🍷 (Comstock Park, MI)	Gene Flow (Sour w/ cranberry, cinnamon, hibiscus, orange peel & salt), Magic Trait (Sour w/ blackberries, blackcurrants & blueberries)
The Lost Abbey 🏆🍷 (San Marcos, CA)	Angel's Share (Scotch BA Barleywine), Veritas 021 (American Wild Ale), Veritas Kriek (American Wild Ale w/ cherries)
Voodoo Brewing Co. 📍🍷 (Meadville, PA)	Big Black Voodoo Daddy w/ Coffee (Imperial Stout w/ coffee), Big Black Voodoo Daddy w/ Vanilla (Imperial Stout w/ vanilla beans)
Warped Wing Brewery 🏆 (Dayton, OH)	Barn Gang Aged in Chardonnay (Saison) 🏆, Mr. Mean Aged in Bourbon Barrels (Imperial IPA)
Werk Force Brewing 🏆 (Plainfield, IL)	Maple Bear (Imperial Stout w/ maple syrup), Razz Barrel (Mixed-culture Saison w/ raspberries & blackberries)
Wolf's Ridge Brewing 🏆🍷 (Columbus, OH)	Canis Mexicanus (Imperial Stout w/ coffee, cinnamon, cacao nibs, vanilla & chiles) Terre Du Sauvage Green (Mixed culture saison) 🏆
Wren House Brewing (Phoenix, AZ)	Pie Thief (Pumpkin Wheat Wine), Predation (Imperial S'mores Stout), Raisin Eaters (Barleywine w/ raisins)

