

## Surly

### **CynicALE** (Saison)

**6.6% ABV, 33 IBU** - Year round in 16oz cans and kegs

**MALT:** Pilsner, Aromatic, Oats

**HOPS:** Columbus, Slovenian Styrian Goldings

**YEAST:** Belgian Ale

Oh great, a fizzy yellow beer in a can, that's just what the craft beer world needs! CynicAle melds Old World ingredients in a new school style. French malted barley, English oats and Belgian yeast create honey & black pepper flavors. Lively Slovenian hops provide the floral, apricot and peach notes. Toss your doubts away, toss one back and enjoy!

### **Bender** (American Brown Ale)

**5.5% ABV, 45 IBU** - Year round in 16oz cans and kegs

**MALT:** Pale Ale, Aromatic, Medium Crystal, Dark Crystal, Oats and Chocolate

**HOPS:** Columbus, Willamette • **YEAST:** English Ale

Here's what happens when substance meets smooth. This oatmeal brown ale defies traditional categories. Bender begins crisp and lightly hoppy, complemented by the velvety sleekness oats deliver. Belgian and British malts usher in cascades of cocoa, coffee, caramel and hints of vanilla and cream. An easy-drinking ale with many layers of satisfaction.

### **Coffee Bender** (American Brown Ale w/ Coffee)

**5.5% ABV, 45 IBU** - Year round in 16oz cans and kegs

**MALT:** Pale Ale, Aromatic, Medium Crystal, Dark Crystal, Oats and Chocolate

**HOPS:** Columbus, Willamette • **YEAST:** English Ale

**COFFEE:** Guatemalan Finca Vista Hermosa Full City Roast by Coffee and Tea Ltd.

Coffee Bender refreshes like an iced-coffee, is aromatic as a bag of whole beans as satisfies like your favorite beer. The Surly brew team has developed a cold extraction process that results in intense coffee aromatics and flavor bringing together two of our favorite beverages. Your only dilemma will be whether to finish your day or start it with a Coffee Bender.

### **Overrated** (West Coast IPA)

**7.3% ABV, 69 IBU** - Occasionally in 16oz cans

**MALT:** 2-Row, Belgian Crystal

**HOPS:** Columbus, Centennial, Cascade, El Dorado

**YEAST:** English Ale

It's been said: "It's easier to brew an extremely hoppy beer than an extremely balanced beer." And you know us, we are always looking for the easy way out, so we jumped on the West Coast IPA Bandwagon and brewed this dry and hoppy ale. "Surly's a little bit of a one-trick pony, they just brew gimmick beers," and maybe we are **OVERRATED**, but at the end of the day, it's just a beer. If you like it, great, so do we. If you only liked us when we were small, then leave this one on the shelf. Let one of the fanboys grab it.

### **Furious** (American IPA)

**6.2% ABV, 99 IBU** - Year round in 16oz cans and kegs

**MALT:** Pale Ale, Golden Promise, Aromatic, Medium Crystal, Roasted Barley

**HOPS:** Warrior, Ahtanum, Simcoe, Amarillo

**YEAST:** English Ale

A tempest on the tongue, or a moment of pure hop bliss? Brewed with a dazzling blend of American hops and Scottish malt, this crimson-hued ale delivers waves of citrus, pine and caramel-toffee. For those who favor flavor, Furious has the hop-fire your taste buds have been screaming for.

### **Abrasive** (Double Oat IPA)

**9% ABV, 120 IBU** - Seasonal (late Dec-March) in 16oz cans and kegs

**MALT:** 2-Row, Golden Promise, Oats, Lite Crystal

**SUGAR:** Brewers Crystals • **HOPS:** Warrior, Citra

**YEAST:** English Ale

We brewed this beer originally at the end of 2008 as a farewell to growler sales. As usual, we underestimated the demand for the first Double IPA in Minnesota. We brewed the beer again in the spring and released it as a draft only beer. It was originally called 16 Grit, a size of abrasive grit used at the old Abrasive factory that once stood where the brewery now resides.

## Surly

### About Surly

In 1994, Surly owner Omar Ansari received a homebrew kit as a gift. Purchased from St. Paul's legendary Northern Brewer, it became the gift that keeps on giving.

Omar's first real beer came at age 14 at Munich's Hofbrau Haus, and it made quite the impression. By his early 20s, the growing enthusiast was exploring the country, seeking out the best micro in every region he visited.

In January 2004 inspiration hit the surly man. He loved brewing beer, but it wasn't enough. He wanted to make more... lots more.

A building was procured (owned and occupied by the first-generation family business) and education undertaken. Beer education, Omar enrolled at the American Brewer's Guild. Many texts and lectures were processed and a week at Otter Creek Brewing in Vermont ensued. Omar's education wrapped up with an apprenticeship at New Holland brewing in Michigan. At the spring 2004 Craft Brewers Conference in San Diego, Omar met Todd Haug, an experienced head brewer at the Minneapolis, Minnesota, Rock Bottom.

A month later, Omar visited Todd's brewery and was blown away by his beer. By fall, Todd was his Head Brewer.

A year of preparation followed. The family business' 5,000-square-feet of industrial space was converted to a brewery, and other renovations included rebuilding the office area and installing a tasting room.

Only two things remained. The first was to encourage the fine city of Brooklyn Center, Surly's base, to change the law and legalize breweries. It didn't take long (In other words, Surly said "Legalize it!" And it was done).

Next up? Find a brewery. A great used brewery built in Wisconsin was there for the taking. It was in the Dominican Republic, which apparently is nowhere near the Midwest. After several weeks of international negotiating (translation: wading through b.s.), we had our equipment.

A few months of finishing touches followed before they were ready to bring Surly's vision to life. By the end of 2005, all systems were finally go.

Minnesota's first new brewery west of the Mississippi since 1987.

**Why Surly? Definition:** The anger fueled by the inability to find good beer.

**Based in:** Brooklyn Center, Minnesota

**Founded in:** 2005

**Founders:** Omar Ansari and Todd Haug

**Distribution:** Minnesota Only

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### EMAIL:

Dear Beerists,

What type of beer do you prefer to dry hop in a fresh glass? For me its usually with a New England style of IPA. Usually Shipyard Monkey Fist or Long Trail Brown Bag, especially with either the cascade or Hallertau hops that I grow (see attached pic).

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### iTunes Shouts:

**Kyle scott** says that we quench his thirst during the current drought of his other favorite shows.

**The Flash 9z3** says he loves the show and the beer suggestions, and that we're funny as hell.

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### Donations:

Bennett Peters

Jeff Iseton (ICE-TON) second donation!

Tim Fries (FREEZE)