



## Grizzly Peak Brewing Co.

120 W. Washington St. - Ann Arbor

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Grizzly Peak is another one of the many fine breweries out the Ann Arbor way, but it is definitely worth the trip. Great food, great beer: you can't ask for anything more. For spring, brewmaster Duncan Williams has his Yorkshire Angel, a northern English-style pale ale brewed with oat malt filled with generous dose of hops: Creamy, smooth, lightly toasty with a hoppy finish. The Our Little Giant Lager has clean malt and hop and is a friendly 4.4% ABV so you can enjoy more than one easily. The Hop Happy Monk is a hoppy take on Trappist-style ales with lots of European-style hops blended with pilsner malt, wheat and sugar. For hop-heads, this is definitely the place you want to be because Grizzly Peak also has its Imperial Goldings Ale available. It's made with 25 pounds of U.S. and East Kent Goldings hops (in non-beer-person's terms, that's a lot). The Strang Wullie Strong Scotch Ale will also be making a brief appearance, big and malty with molasses-like sweetness which is a nice way to say goodbye to winter. Late April, La Fille Du Fermier (the Farmer's Daughter) will be released. This is Duncan's take on Belgian/French farmhouse ale, brewed with oats, Munich malt, brown sugar, spices, and fermented with a spicy and fruity Belgian yeast: light, fruity, and thirst-quenching. May will see the release of El Heffe, its Bavarian-style Hefeweizen. For \$60, enthusiasts can get a lifetime membership to its mug club which and includes a personal 20-oz. mug with deeply discounted pours, as well as an invitation to its annual brew-off where home brewers can show off their stuff. Happy hour is 4-6 p.m. Monday-Friday and seven days a week in the Den from 11 p.m. 'til closing time and features \$2 off pints, \$3 off 22-oz. drafts and \$5 off pitchers.