

Brewery 1	Brewery 2	Beer Name	Style	The Story of the Collaboration
4 Noses Brewing	Lady Justice Brewing	Everything Is Coming Up Roses	Grisette with Rose	We're best pals who love to dream of beers we've never had. Everytime we get together, good times are had, so we just keep on doing it. This time we wanted a floral table beer to accompany those good times, so we took the classic grisetette and bumped it up a notch with dried rose. Everything is coming up roses!
4 Noses Brewing	Cerebral Brewing	Cranial Accessories	West Coast IPA	We put our heads and noses together to come up with an IPA where we can borrow from each other's recent experiments. Cerebral has been toying with a touch of malted wheat and rice in their IPAs, while 4 Noses has been experimenting dry-hopping with a Rolec Dry-Hopping system. Both methods are in display in this crisp and bright West Coast IPA. Why didn't this happen sooner?
6 and 40 Brewery	Coal Mine Ave Brewery	Orange is the New Stout	Carrot Cake Blonde Stout	The owners of Coal Mine Ave Brewery were customers of Tom's Brew Shop, so the mechanics at 6 and 40 Brewery wanted to scale up a collaboration to reflect our common homebrew roots. When a brewery and off-leash dog park collaborates with a classic car and 1960s gas station-themed brewery, the only result that makes sense is a super modified hybrid of two styles. We've upped the RPMs of a Blonde Stout with all the ingredients of a classic carrot cake: carrot, cinnamon, raisins, vanilla and walnuts. This beer may not be street legal, but it might help you Lose the Leash!
Baere Brewing Company	Funky Fauna Artisan Ales (OR)	Chêne Oververt	Saison	We've been buds Michael from Funky Fauna since he brewed with Our Mutual Friend a while back. At FF they brew and enjoy similar styles as us, they just recently opened their doors, brew on a similarly sized tiny system and we thought it sounded fun to put our brains together of a saison.
Barquentine Brewing Company	The Empourium Brewing Company	The Wellerman	Session Ale with Candi Sugar, Black Tea Blend, and Rum-soaked Oak Spirals	Greg at the Empourium specializes in crisp, sessionable ales and lagers. Kyle at Barquentine has a ship obsession and focuses on Belgian beers. After several beers were consumed, and hollering the sea shanty The Wellerman, the two combined the brewers' passions and created a session ale that hopes "Soon may the Wellerman come, to bring us sugar and tea and rum." Belgian candi sugar, a tea blend of gunpowder and kusmi, and rum-soaked oak spirals.

Barrels & Bottles Brewery	CBG Board & On Tap Credit Union	Welcome Back	Cold IPA	A crisper version of an IPA by using Pilsner malt (from Colorado's Troubadour Malt) and Lager yeast (from Colorado's Inland Island Yeast) and 6 different hops. Higher ABV than a traditional IPL. This cold IPA has a clean assertive bitterness with bold flavors.
Bierstadt Lagerhaus	Goldspot Brewery	Extra Vehicular Activity	Rye Dunkel	We are friends and wanted to make beer together
Bierstadt Lagerhaus	Bagby Beer (CA)	Tmave 13	Czech Dark Lager	We are friends and wanted to make beer together
Black Bottle Brewery	Mythmaker Brewing		Blended Sour Hazy DIPA	The Head Brewer from Black Bottle is moving on to open his own brewery, Mythmaker Brewing. This collab will be Tom's last beer at Black Bottle. The beer will be a Hazy DIPA that will be blended with a funky barrel aged sour golden ale from Black Bottle's wood cellar.
Bruz Beers	River North Brewery	There Is Only Zuul	Barrel-Aged Barleywine	<p>Bruz Beers and River North create some of the best Belgian-style beers in the state! Combined, this beer should be killer.</p> <p>This spirited collaboration leads with notes of baking spices and citrus on the nose. Hints of vanilla and toffee from the charred oak barrels complement the freshly baked biscuit and toasty malt finish. A boozy warmth on the tongue enhances the experience and lingers after each sip.</p>
Burns Family Artisan Ales	Beer Media	Media Frenzy	Triple IPA	
Cabin Creek Brewing	New Terrain Brewing Company	Cabin Tracks	White IPA	New Terrain Brewing Company and Cabin Creek Brewing are both well known for their unparalleled locations and passion for high quality products and experiences. Together, these two Colorado powerhouses share common values rooted in an outdoors, active lifestyle, taking advantage of all our beautiful state has to offer. Great beer, better friends, best community.
Call to Arms Brewing Company	Joyride Brewing Company	Let's Get At 'Er	Premium Canadian Ice Lager	We have always been fans and friends of each other's brewery's and have talked for years about a Collab beer. We just never made it happen until now. Since we are both Lager fans and big fans of Letterkenny we thought it would be fun (and hilarious) to brew a beer that represented a Premium Ice Lager, with a nod to one of our favorite shows! Call to Arms and Joyride Brewing have the same birthday, only 1 year apart (CTA=2015, Joyride=2014, both on July 16th). That connection, combined with our mutual love of the TV show Letterkenny, made us want to make a beer that would have the approval of Wayne, Katie, Darry, and Squirrely Dan.

Cannonball Creek Brewing Company	Riip Beer Company (CA)	1020 WC IPA	West Coast IPA	We have built a relationship with Riip Beer Company due to our mutual love of absurdly hopped and extremely crushable West Coast Style IPA's.
Capitol Creek Brewery	Aspen Brewing Company	Nordic Way	Kviek Dry-Hopped Lager	The breweries are only 30 minutes apart in the Roaring Fork Valley. We have been working together on other beers and are very curious how a Kveik Lager will compare to traditional lagers. Then take the lager and dry hop with some Cryo-Kief.
Capitol Creek Brewery	Scratchtown Brewing Company (NE)	Peaks and Valleys	Cascadian Dark Ale [1]	We love doing Collab Fest with our friends from Nebraska. We thought it would be fun to brew a Black IPA using some new products and techniques we have used and learned over the years. The possibilities are endless!
Cerebral Brewing	Lady Justice Brewing	Unconfirmed Details	Barrel_Aged Imperial Stout	This is our first collaboration as a new neighbor in the Aurora Arts District, which Lady Justice has called home for almost two years. The goal of this beer was to celebrate the Arts District community, so we consulted with another neighbor, Chef Gonzo of Miette et Chocolat for guidance on cacao nibs. We hope that barrel-aging the nibs before adding them to the stout will yield nuanced layers of oak character.
Chain Reaction Brewing	Coal Mine Ave Brewing & Peak View Brewing	Uncommon Link Part 4	Jalapeno Corn Bread Cream Ale	This is the 4th collaboration brew between Chain Reaction, Coal Mine and Peak View in a series they refer to as uncommon link. Brewers and owners who came from all different backgrounds and became friends and wanted to unite for 1 passion. Making a some fun and different bunch of beers that push style limits and bring together diverse flavor profiles.
Cheluna Brewing Company	Blue Spruce Brewing		Belgian Quad	Nate and I used to work at Sleeping Giant brewing company and the owners of Blue Spruce and Cheluna are good friends outside of the industry. Both Nate and Tom have a love for Belgian beers, and we decided to collaborate with Jasper Yeast Company (which is run by Tom's mentor) to make a Belgian Quad. This beast of a beer has 2 different types of Sugar added, and is brewed with Westvelteran and Rochefort yeast.
Cohesion Brewing Company	Hop Butcher for the World (IL)	Walter 11°	11° Světly Ležák (Pale Lager)	This lager was single decocted using Troubadour Maltings Super Pěvec and Antero wheat. We added a mash hop addition of whole cone Czech Saaz hops to hopefully increase the hop flavor and aromatics in the final beer. Our goal is to add a little boost of tea, lemon, and floral characters from the noble hops we use in our Czech style lagers.

Comrade Brewing Company	Cheluna Brewing Company	Szech Juan	IPA	Our breweries are minority owned by Taiwanese American and Mexican American ownership. We wanted to brew something incorporating elements of all our cultures, so decided on an American IPA with Szechuan chiles/peppercorns and Tamarind pulp for a combination of sweet/spicy/hoppy to hit all the bases.
Crystal Springs Brewing Company	Local Relic	Shockingly Similar	Saison	This beer is made with a high percentage of oats, farmhouse yeast from Blaugies brewery in Belgium, and Marionberry from Oregon.
Dead Hippie Brewing	So Many Roads		Hazy IPA	We are 2 peas in a pod. Grateful Dead themed breweries; so it made perfect sense.
Downhill Brewing	Raices Brewery		Key Lime Kettle Sour	We thought it would be a great idea to partner up with an old friend and participate in a great industry shindig, as well as have an excuse to make a rad, 1 off beer.
El Rancho Brewing	Evergreen Brewery	Cowboy Crusher	Helles	Evergreen and El Rancho are co-sponsors for beer at the Evergreen Rodeo. The Collab-Fest batch is a pilot to help dial it in for the summer event. Beer from the second batch will be donated to the Rodeo for sale at the event. It's a clean, crisp, crushable beer for a summer day at the Rodeo, or a mud season afternoon in the spring.
El Rancho Brewing	Evergreen Brewery	Chief Hosa	Saison	As the days grow longer and winter fades, a floral saison evokes images of springtime. Ten minutes apart in Evergreen, we regularly bounce in and out of each other's breweries, so collaboration is a natural. [2]
Elevation Beer Company	Hideaway Park Brewery	Citra® single hop and Not a single Citra® hop	IPA featuring all of the crazy hop products	Hideaway Park and Elevation Beer Co. are kindred spirits in our quest for fresh tracks, high water, clean lines, and hero dirt. We both operate in small mountain towns, and embrace all of the joy and struggle that come with it. We have been wanting to collab for a while, but the whole apocalypse thing kinda threw a monkey wrench into plans. Both breweries feature Andy's who love English Mild. We each brewed the same base IPA (A single hop Citra IPA) Elevation used standard pelletized hops, while Hideaway Park used extract, incognito, and spectrum hop products instead of any traditional hop additions.

Epic Brewing	Bootstrap Brewing	Son of a Bootstrap	Korean Mukgeolli Rice Beer with Coffee and Cacao	We decided to collaborate because, well, we'd never done it before! Our friends at Bootstrap Brewing reworked a classic Epic Brewing recipe: Son of a Baptist Stout. We rethought the color and are making a white stout that we hope will look similar to "makgeolli" - a traditional Korean rice wine. Colorado, get ready for Son of a Bootstrap White Stout!
FlyteCo Brewing	Copper Kettle Brewing Company	It's definitely a colab, we've been drinking all day!	Imperial Schwarzbier	On a beautiful February morning, six people gathered for a collaboration brew day and watched one guy do most of the work. This collaboration started with a conversation months ago about brewhouse design and rolled into a delicious imperial schwarzbier. Our partnership has special significance, because when FlyteCo's General Manager Lee Ann moved to Colorado five years ago, the first brewery she visited was Copper Kettle!
Funkwerks	Sparge Brewing	Pal-indrome	Brett IPA	Sparge Brewing has been making some wonderful clean beers since 2018; while clean beers are always a treat to drink, why not spice things up with something a little bit more funky? Our collaboration beer is our way of introducing Sparge to the wild ways of brett, letting them know it is ok to let loose in the brewhouse once in a while. We are reaching out of our comfort zone too - using experimental hop 09326 for the first time to help accentuate brett's fruitier side and lend some tropical notes to this collab concoction.
Glenwood Canyon Brewing Company	Comrade Brewing Company		Thiol Enhanced American IPA	Glenwood Canyon Brewing Co. and Comrade Brewing Co. wanted to experiment with Thiol enhanced brewing techniques, while also producing an American Style Double IPA. Jake Lancaster (Glenwood Canyon), Marks Lanham and David Lin (Comrade) have known each other for sometime, and each got the ball rolling on this Collabfest project.
Great Divide Brewing Co.	Knotted Root Brewing Company	Mitosutikku Jikan	Unfiltered Japanese Rice Lager	Being friends with some folks at Great Divide, we decided it would be fun to pursue a different style than both of us specialize in. Neither of us have brewed a Japanese rice lager before so we figured why not push some boundaries and try something new. Its a fairly traditional "rice lager" base fermented with a sake yeast blend and South African hops. The sake yeast lends peach and rose esters to the aroma and an extremely dry finish. But every time we say goodbye The pain I can't identify Reveals to me the hidden door That leads to several moments more

Great Divide Brewing Co.	Goldwater Brewing Co. (AZ)		Cold IPA	We partnered with our friends from Goldwater Brewing Company in Scottsdale, AZ to brew a Cold IPA with a kick! This crisp and clear IPA was brewed with Kolsch yeast and is hop forward. The hops create dank aromas and you'll enjoy notes of peaches and berries.
Guanella Pass Brewery	Strange Craft Brewing Company	Silverbrick "Cocktails Anyone" & Silverbrick "Have A Drink On Me"	Strong Ale	This beer is not just a collaboration between two breweries, it is also a collaboration on a new restaurant and bar project in Georgetown called Silverbrick. Silverbrick sits on the campus of Guanella Pass Brewery and shares an outdoor patio and biergarten. Originally built in the 1860's, Silverbrick is brick building located in the old Silver Mining Town of Georgetown, CO. The restaurant will feature award-winning beers created by Guanella Pass and Strange Craft, craft cocktails, coffee roasted on-premise and a scratch kitchen serving both Silverbrick and Guanella Pass Brewery.
High Alpine Brewing Company	Oskar Blues Brewery Lyons	Parallel Futures	Triple IPA	We can wanted to brew a huge IPA that used new hops and a new hopping techniques. The key was to balance the bitterness, mealtimes, and alcohol. This is the smoothest Triple IPA we've ver brewed.
Holidaily Brewing Co.	WestFax Brewing Co.	Pink Drink	Cherry White Stout	In true Collaboration Fest fashion, this beer was born out of a fortuitous conversation at a beer fest. Our breweries had tents posted side-by-side and after a few shared samplers, we vowed to collaborate - and so we have! We went bold on this brew, making a 100% gluten free White Stout with Cherries, using chocolate, vanilla, and coffee to infuse rich, dark flavors without the roasted grains!
Inland Island Yeast Laboratories	Outer Range Brewing Company		Dark Norwegian Ale	Outer Range has been one of our best customers for the last couple of years so it was a no brainer to work with them on this collab. We love that they showcase so many different styles of beer, so we knew Lee and the OR team would be willing to try something new. This Norwegian Dark Ale will be the first dark non-stout in their lineup so we are excited to get this beer on tap!
Iron Mule Brewery	Two22 Brew	The Sound of Hammock Time	Pale Ale	The brewing philosophy at both Iron Mule and Two22 Breweries is the same. We are not defined by styles, but freed by imagination. This allows us to re-imagine the potential of what beer can be.
Jade Mountain Brewery	Black Project Spontaneous & Wild Ales	Divine Arrow	Blended Red Koji Rice Sour Ale	This entirely unique beer will be a blend of Jade Mountain's 100% red koji rice ale and Black Project's beautiful sour barrels.

Jagged Mountain Craft Brewery	Jade Mountain Brewery		Ramen Beer	We wanted to combine our love of beer and ramen into one delicious batch, and who better to do it with than Jade Mountain! This will be our second collaboration between the two breweries using ingredients and brewing methods modeled after Japanese brewing.
Jagged Mountain Craft Brewery	Los Dos Potrillos Cerveceria	Cerveza Sin Nombre	Smoked Beer with Passion Fruit and Lime	Inspired by two old friends love for Mezcal, this cocktail ale is inspired by a recent trip to Oaxaca. Smokey yet bursting with tropical Passionfruit!
Joyride Brewing Company	Westbound & Down Brewing	Brewing for Science	Cold IPA	Westbound & Down and Joyride have been great friends for many years and have a shared appreciation of west-coast style IPA's. We've done several collaborations together already, and Westbound & Down is currently the defending champion of Joyride's anniversary collaboration challenge.
Knotted Root Brewing Company	BKS Artisan Ales	"Burnt Ends and Greens"	Imperial IPA	We are good friends with the folks at BKS Artisan Ales. We met at our taproom in Nederland when they were visiting our town on vacation last summer. We stayed in touch and decided to collaborate. A few months later, we flew out to visit them and brew at their location in the Brookside neighborhood of Kansas City. The original beer, "Burnt Ends", was designed to be a collaboration between our collective approaches towards hoppy beer. For Collaboration Fest, we took this idea even further with a slightly increased hopping rate and added "Greens" to the name, with the addition of more varieties of New Zealand hops. This is our heaviest hopping rate yet at about 7 lbs per bbl, built upon an extraordinarily soft grain bill,.
Kokopelli Beer Company	A Bit Twisted Brewpub	the BAT	Dark Hazy India Pale Ale	The owner of A Bit Twisted brew pub contacted Kokopelli Beer Company to do a collaboration, what better time than the 2022 Collab Fest
Lady Justice Brewing	Molly's Spirits	Barrel-Aged-Grain Chosen Family	ESB	This collaboration features the most unique beer Lady Justice has made yet. We're brewing our award-winning ESB, but barrel-aging the dry specialty malts in a rare Laws Whiskey Honey Bourbon Barrel before brewing the beer.
Left Hand Brewing Co.	Bootstrap Brewing Co.		Double IPA	Left Hand and Bootstrap breweries are very close to each other. We are only 0.5 mile apart! We thought it was time to make a collab happen.
Liquid Mechanics	Boneyard Beer (OR)	West Coast Cartel	West Coast IPA	Boneyard brews up some of the best WCIPAs out there. LMx loves brewing up solid representations of the style. Its a match made in hop heaven.

Liquid Mechanics	The Post Brewing Co.	Flightless Birds Aren't Real	"New Zealand" Pils	Nick Tedeschi is a long time friend of LMx. Both breweries enjoy light lagers; sometimes with a twist. Our Pils utilizes puffed jasmine rice, Nelson and Wakatu hops and is fermented with Sauvignon Blanc must.
Living the Dream Brewing	Ska Brewing		Imperial IPA	Through mutual respect and interests, we got connected and thought we could have some fun. Motivated by a collection of experimental hops we each had at our breweries, we wanted to find a variety of ways to use those hops throughout the brewing and fermentation process. When you're trying to accent and highlight hop character and usage, we knew we had to go big and bold. What better style than an imperial IPA to blow everyone's taste buds away
Living the Dream Brewing	Monumental Beer Works		Hazy IPA	We both love making cocktail inspired beers. Taking the feel and experience of a classic mixed drink and transporting it into a pint glass. We both jumped on the idea of a Hurricane Hazy; Big, bold, and bursting with passionfruit, citrus, and cherry. You'll think you're on a sandy beach instead of a snowy mountain
Lone Tree Brewing Company	Great Divide Brewing & Crystal Springs Brewing		American Wheat	Colorado breweries swept the American Fruit Beer category at the 2021 Great American Beer Festival and won all three medals. These three breweries come together to create an American Wheat with a unique blend of fruits that help clinch medals for each brewery.
Lone Tree Brewing Company	Eddyline Brewery		Juicy IPA	With multiple connections between the two breweries in various ways, we thought it was time to collaborate to produce a fun beer to celebrate these connections. Sharing knowledge and creating a lasting friendship while producing a quality product is the ultimate goal of this brew.
Maxline Brewing	Mythmaker Brewing	Herbal Effervescences	Saison	Mythmaker is a new brewery opening up in Fort Collins. Maxline wanted to collaborate with Mythmaker to support them as they are starting up. Additionally, we are all friends and wanted to take the opportunity to make a beer together. Spring is coming up, naturally designed a springtime saison.
Mirror Image Brewing	Wynkoop Brewing, Phantom Canyon, Fermly	The Final Portrait	Malt Liquor or Fruited Malt Liquor	It once started as a collaboration art project at Wynkoop Brewing many years ago with a portrait of young Danny Wang. As the portrait still hangs today, we continue on the collaboration with Wynkoop, Phantom Canyon, Fermly, and Mirror Image. We will be brewing a familiar flavor reminiscent of our younger years when life was carefree and easy, a fruited malt liquor.

MobCraft Beer	Pearl Street Brewery, Vintage Brewing Company, Starkweather Brewing Company		Saison	We wanted to bring some of our Wisconsin friends down to Colorado for one of our first brews at our new Denver location. Four collaborated on the recipe which went from beers we had brewed together in the past, to seasonal preferences, to using ingredients grown in Wisconsin. (No we did not use cheese curds in the beer, but we will most definitely be eating some) The result is going to be a nice yeast forward saison brewed with Wisconsin cranberries and orange peel.
MobCraft Beer	Spangalang, Jagged Mountain, Woods Boss & MobCraft Beer-Denver	Lemons For Daze	Sour Wheat Ale with Lemon	As the new kids on the block we thought what better way to get to know our closest neighbors than brew a beer together! In 2020 this same crew (minus us) brewed a limoncello beer but Collab fest was canceled, almost exactly a year later, we brewed a Limoncello beer as part of our crowdsourced program. We both loved the beer concept so much we decided to take the best of both batches and brew it as one of our first Denver brews!
Mockery Brewing	Baere Brewing	MockingBaered Episode 7: Some like it Hot!	Amber Ale with loads of smoked pineapple, agave, carrots, ginger, and a dangerous amount of extremely hot peppers.	This is the 7th annual (except for last year, stupid pandemic) collaboration between Baere and Mockery. This year we decided to incorporate some elements from collaborations of years past and throw a scorching amount of heat into an otherwise malty, sweet and fruity beer. We will also be consuming record setting hot sauces throughout the brew day, culminating in the brew team taking the infamous One Chip Challenge! Should be fun!?
Mountain Toad Brewing	Over Yonder Brewing Company	Hefehafer	Dutch-Style Kuit	Kuit is a historic Dutch ale popular in the 15th century. It uses predominantly oat malt, plus barley and wheat, resulting in a distinct bready/oatmeal flavor and aroma. Our version uses Hefeweizen yeast and Javanese long pepper to create an ale that mimics warm spiced banana bread.
New Image Brewing	Cohesion Brewing Company	9P Lenny [3]	Polotmavy	We share a lot of common values with our friends at Cohesion, but maybe the most important is our drive to pour over every detail of every beer we produce. Our collaboration reflects this value, with every step considered carefully, from water filtration through to extended lagering, every detail is carefully tweaked. Additionally, we worked with our friends at Troubador Malting to create a blend of customized specialty malts, produced to exhibit the exact flavors we wanted for this project. The result is an extremely drinkable, low abv, amber lager tasting of caramel, toasted grain and toffee brewed with white cone saaz and aged hops that add hints of earth and spice.

New Image Brewing	Phase Three Brewing Company (IL)	Never Come Down	Wood-Finished Stout Wine	We've been making beers with our friends at Phase 3 for a minute now and we've watched as the industry has grown and changed together over the last few years. We've seen seemingly every permutation of every possible beer get made, every extreme considered, every stone turned, but yet we still find inspiration to keep riding the wave that brought us here. That's why we brewed Never Come Down, a beer that explores yet untracked terrain with an elegant blend of carefully selected components. We started by working with our friends at Troubador Malting to create a custom blend of specialty malts, including a super dark crystal we're calling "crystal 300", to build a base that we're calling Stout Wine. Then we blended this with some of our oldest stock of barrel aged stout, brewed together over 2 years ago and matured in spirit barrels. Finally, we finished the beer on sugar maple wood to bring out additional layers of spirit complexity. The result combines our favorite components of stout and barleywine, with bold notes of caramel and toasted grain, subtle chocolate, oak and spirit all combining with a silly mouthfeel that's pleasantly coating on the palate.
New Terrain Brewing	Molly's Spirits	Paloma Paradise	Fruited Sour Ale	Collaborating with Molly's is a great way for us to explore new brews that show promise in the off premise market
Odell Brewing - Five Points	Station 26 Brewing Co.	Couple of Hop Heads	IPA	Always enjoyed S26 beer and we got to talking at Joyrides Anniversary party. The rest is history as they say.
Odell Brewing - Sloan's Lake	American Homebrewers Association	Cherry Chika Stout	Cherry Stout	This previous BJCP competition gold medal winning homebrew recipe of Julia Herz and Paul Gatz is a gem. Seek out the dark roasted malt notes balanced by pie cherry acidity and cherry fruit notes. The collaboration with Odell represents the deep connection between homebrewers and pro brewers and is meant to inspire American Homebrewers Association members to BREW and enter the Pro Am competition at the 2022 Great American Beer Festival.

Odyssey Beerwerks	Woods Boss Brewing	Forest Captain's Legendary Journey & Just to Calm the Shakes	Belgian Quad & Session Coffee Ale	The founders and staff of Odyssey Beerwerks and Woods Boss have been friends for several years, and remain very close (lots of hugs). Jordan Fink was a brewer at Odyssey while working to open Woods Boss and, before he left to work on Woods Boss full-time, he brewed a Belgian Quad for Odyssey. The next year Odyssey brewed a similar Quad, dumped it in barrels, and affectionately named it "Woods Monk," to honor Jordan's contribution to the beer and show appreciation for his time with Odyssey. Woods Monk was entered into GABF in 2017 and won a Silver medal. So, we figured we'd up our game for the collaboration this year. A 19% Quad/Quintupel, bookended by a less than 3% coffee ale, seemed like a good idea at the time.
Phantom Canyon Brewing Company	Mirror Image Brewing Company	Speigebild	Wood-Aged Rye Marzen	We met at the Day of Darks festival at Wynkoop and loved each others beers! We decided that was enough of a reason to brew together so we put together something neither of us had brewed - A rye Marzen aged on Sugar Maple wood
Primitive Beer	Wild Provisions Beer Project	Biere au Méthode de Coupage	Spontaneous Beer on Raspberries	We are blending mature spontaneous beer from Primitive naturally macerated on whole organic raspberries with young spontaneous beer from Wild Provisions. The resulting blend will be served tranquil (without carbonation) through a beer engine with sparkler at Collaboration Fest. This beer is inspired by our favorite experiences with Cantillon's raspberry Lambic served at Moeder Lambic in Brussels as well as raspberry Lambic served from the tank at De Cam Geuzestekerij. This beer is special to us because it is the first time Primitive Beer has ever refermented on whole raspberries and is the first release from Wild Provisions' traditional spontaneous beer program.
Prost Brewing	Seedstock Brewing		Schwarzbier & Laws Barrel Aged Schwarzbier	We love schwarzbier, and this seemed like the perfect opportunity to make something we both would want in our taprooms. Matthew Peetz (Propagate Labs) was kind enough to bring us together because of our shared love for German and Czech style beers. This will be unique because a section of the beer will be barrel aged. The intent is to pour the two side by side, allowing people to experience the difference.

Prost Brewing	Fritz Family Brewers	Frost	Pilsner	We were both excited for the opportunity to brew the type of Pilsner brewer's want to drink. Something elegant and complex while staying true to the style. Collabfest seemed like perfect opportunity to put this type of beer out together.
Purpose Brewing	Alesong Brewing & Blending (OR)	The Remix	Barrel-Aged Sour	Peter Bouckaert, founder of Purpose, befriended the folks from Alesong on his travels and did a collab beer dinner catering event with them in the fall.
Purpose Brewing	Snowbank Brewing	Cosmic Bunk Buddies	Experimental Barrel Blend	Snowbank and Purpose have been local Fort Collins friends for years. We're excited to get a chance to work together at any opportunity.
Ratio Beerworks	Molly's Spirits		American IPA	We brainstormed with Molly's Spirits to combine our biggest inspirations in IPAs; without constraint of geographic region or traditional style guidelines. Dry, lightly bitter, soft palate and a light dry hop haze. We acknowledge the importance of public hop breeding programs and wanted to use them exclusively. Centennial, cashmere and triumph hops bring notes of orange marmalade, peach ring candy, dried pineapple and cannabis.
Ratio Beerworks	Cannonball Creek Brewing	Last Splash	New Zealand Style Pale Ale	Inspired by Cannonball's Featherweight American Pale Ale, we riffed on that recipe and utilized New Zealand Nectarone hops. The result is a crushable pale ale with notes of passionfruit, pineapple and white gummy bears.
Red Swing Brewhouse	Cerberus Brewing Company	Highway 79	Saison	It was a very creative recipe down some time ago at our brewers old brewery. It is well received and shows creative aspects of both of these breweries. Troy from Cerberus is adding Ginger to the mash. Limon juice to the whirlpool and Calamansi juice to the secondary.
Resolute Brewing Company	Peak View Brewing Company and Los Dos Potrillos Cerveceria	Asthma Cat	Smoked Dark Wheatwine	We wanted to do a neighborhood collaboration and brew something none of us have before. We decided on a strong smoked beer with smores adjuncts to create the experience of sitting around a campfire with good friends.
River North Brewery	Burns Family Artisan Ales	Caribbean style stout & Imperial Dark Saison	Caribbean Calculation & "Saison Postulate"	"Caribbean Calculation" Sweet but not cloying, with fruity esters from the yeast. We made this beer because we both wanted to explore my hazy ipa strain of yeast in a completely different way. "Saison Postulate" Spicy from the Rye malt and dry because of the French Saison yeast, it creates an interesting take on the broad style that is Saison.

Rule 105 Brewing	Eddyline Brewing	Smash Juice [4]	Blonde Ale	Our breweries focus on making beer with natural ingredients for our friends, family, and patrons to enjoy. We knew from our previous work together, we would really find a great beer that would be a go-to for everyone. And, with Spring in the air, we designed the perfect beer, full of fruit flavor with notes of ginger. This is sure to be a hit watching the sun set on your patio or ours.
Six Capital Brewing	Locavore Beer Works	Nothin Left but the Cryin'	Fruited Belgian Oenobeer	Long time friends and mentors. First Collab Fest Six Capital is a part of and can think of no other brewery we'd partner up with. Ain't nothin' left but the cryin'.
Sleeping Giant Brewing Company	Maui Brewing Company (HI)		Porter	A mixing of Hawaii and Colorado culture with a dark rich porter mixing Hawaii coffee with Colorado Chili peppers. A clash of island and the Denver flavors!
Smoking River Brewing Company	Copper Club Brewing Company	Back - 40, Back - 20	Parti-Gyle Saison [5]	Copper Club has been Grand Valley staple since its inception and as a former patron I was always chatting Belgians with Danial, Jason, and Sam (Head,Lead and assistant Brewers). Now as a Pro Brewer I'm very excited to collaborate with one of my favorite West Slope breweries. The opportunity to develop a unique beer pairing while trying a rare mashing step with Copper Club seemed like a great challenge with these amazing and technical Brewers. We will be introducing a Parti-Gyle Saison with the first and second running's split between the two breweries, using the same hops and yeast, we hope to create a unique Beer tasting experience. [6]
Spice Trade Brewing Company	Counter Culture Brewery + Kitchen	Nashville Hot Chicken	Red IPA	Counter Culture Brewery and Kitchen and Spice Trade Brewing are both recognized for delicious fried chicken sandwiches. Together they've taken that knowledge and distilled it into Nashville Hot Chicken Beer! It's a malty, Red IPA brewed with a blend of spices, peppers, and chicken demi-glace; dry-hopped with a healthy amount of Sorachi Ace for that hint of pickle finish.
Storm Peak Brewing Company	Hideaway Park Brewery	Better Beans	Coffee Kolsch	1lb/BBL of ground, local, UBER-fresh roasted Nicaraguan coffee went into this humble Kolsch. You're goin down Mocha Joe
Storm Peak Brewing Company	Roadhouse Brewing Company (WY)	Two Lane Comfort Cruise	Double IPA	We love our friends in Jackson at Roadhouse Brewing. We've been using collaborations as an excuse for ski trips for years and are super excited to bring another one to our customers!

Strange Craft Beer Company	Freetail Brewing Company (TX)	StrangeTail XI	Tropical Fruited IPA	Strange Craft founder/head brewer Tim Myers has been brewing together with Freetail head brewer Jason Davis since 2011. Tim & Jason are kindred spirits when it comes to brewing styles, recipe development, and life. This brew represents the 11th "official" collab together and this time 'round we are celebrating Spring with a taste of the tropics. So kick back in your beach chair, put your feet up, and enjoy a pint of StrangeTail XI
The Post Brewing Co.	Windfall Brewing Co.	Bluebird Snow Day	Red Lager with Herbal Tea	Windfall's head brewer Dave used to work for The Post Brewing Co., and left to open up Windfall. They have now been open a few months, so we decided to couple up for the dance. We are both fans of tea in beer, so we put tea in the beer.
The Very Nice Brewing Company	BJ's Boulder	GIMBY (Get in My Belly Yo!)	Scottish Export	Aaron Stueck from BJ's was the first brewer to let me come in and mentor under him 10 years ago when my wife and I were starting our own brewery. He showed me the ropes when it comes to commercial brewing. We have been fast friends and colleagues since. We have shared the love of craft beer together at every CBG event since and remain constant friends through the craft beer business.
Timnath Beerwerks	Stodgy Brewing Company		Imperial Hazy IPA & Leichtbier	Stodgy and Timnath brewers have been friends for years and finally had a chance to brew professionally together.
Timnath Beerwerks	Wibby Brewing & Fritz Family Brewers		Cold Pale Ale	We're a bunch of brewers who love making lagers, so we decided to get together and make a beer that's a bit outside of the normal lager definition
Tres Litros Beer Company	Peculier Ales	Citrus Maxima	Sour Hazy Double IPA	Peculiar Ales came together with Tres Litros Beer Company to collaborate on a Sour Hazy Double IPA using Centennial, Cascade and Mandarinina Bavaria hops. Furthermore, we added Pomelos, Guava and Vanilla to achieve a truly unique flavor profile.

TRVE Brewing Company	Inland Island Yeast Laboratories	Sense and Earth	Mixed Culture Kveik	<p>We've developed long-standing relationships with our local suppliers here in Colorado, with John and Inland Island being one of those, so it's always nice to work directly with them on something. We decided to use the TRVE Norwegian strain to ferment the beer, as it's one that I was able to source and make available stateside with the help of Inland. On top of that, John suggested using some lacto strains that we haven't used before, and that sounded like an interesting and tasty combination.</p> <p>To really drive the point home, I also called on our friends at Troubadour Maltings to malt something specifically for this beer. It's a super funky and acidic Rye. I've always wanted to design a beer around a malt that wouldn't necessarily work unless used in a highly specific way, and with this collaboration we're able to do that. It should be a nice showcase of the strength of our ingredients and suppliers. Trve Brewing has been an awesome partner for over five years and is always willing to try new and innovative techniques with our yeast and bacteria.</p>
Uhl's Brewing Co	Coda Brewing Co	Duo Clash & Clash Duo	West Coast DIPA & Hazy IPA	<p>Luke from Coda and Aaron from Uhl's bumped into each other at 2021's GABF awards. After a couple quick conversations, they figured that the return of Collab Fest would be a great time to get together and share processes and talk beer. So when they heard Collab Fest was back for 2022, they decided to brew up two beers that they feel will showcase the best of what each brewery could bring to the table. For 2022, Uhl's and CODA are making a Hazy IPA -Duo Clash - and a West Coast DIPA - Clash Duo. East and West on the tap for your enjoyment.</p>
Upslope Brewing Company	MainStage Brewing	Hopfenweizen	Hefeweizen	<p>This collaboration marks the return of Upslope's prodigal son (Sam Scruby of MainStage Brewing) to the brewery he once led. We were inspired to brew a unique take on a hefeweizen, with a hefty addition of rolled oats and red wheat, as well as a generous helping of novel and experimental hop varieties (Contessa and Talus). Our hopfenweizen has the classic banana and clove character of a traditional hefeweizen with the bold citrus and pomme fruit hop aroma of a hazy IPA.</p>
Vail Brewing Company	Grand Teton Brewing (WY)	Acid Raindrops	Hazy Sour IPA	<p>Just two great mountain breweries getting together...how cliché! You don't see to many hazy sours and we were able to blend two great hand selected hop varieties... Mosaic and Belma for a slightly tart and juicy IPA!</p>

Vail Brewing Company	Ramblebine Brewing Company	Abracadabra [7]	Hazy Double IPA	We have been talking about making a beer together for awhile and this seemed to be the right time. Both Breweries have a love for all things IPA and when we were able to get our hands on NZ Phantasm Powder it was go time.
Vail Brewing Company	Broken Compass Brewing	Nordic By Nature	Norwegian Wheat Beer with Lingonberry	We wanted to brew a unique-ish mountain beer. We decided on a Norwegian Kveik with the twist of Lingonberry (Scandinavian fruit) which none of us have every used. Lingonberry happens to be the original flavor in Swedish fish!
Verboten Brewing	Launch Pad Brewery		Bourbon Barrel-Aged Barleywine	A couple of breweries who respect each others craft came together to have fun and create a great barleywine blend for collaboration fest!
Verboten Brewing	Ursula Brewery	De Tres Nueces	Imperial Stout	This collaboration came from a mutual love between breweries for creating interesting, flavor-forward stout. We find the brew unique because it's a culmination of different pieces that when you think about them individually you wouldn't think they would meld, but when they come together it creates a special drinking moment!
WeldWerks Brewing	Odell Brewing Company & Little Man Ice Cream	Marsh Madness	Ice Cream Stout	This beer was brewed using Lucky Cereal Marshmallows in the mash, then we added Little Mans Marsh Madness (Toasted Marshmallow Ice Cream with Lucky Cereal Marshmallows) Ice Cream into the boil. This Ice Cream Stout is sticky sweet and will be conditioned on tons of Vanilla and Marshmallows.
Wibby Brewing	Jack's Abby Craft Lagers (MA)	Jack's On The Rocks	Stein Rauch Maerzen	Wibby Brewing and Jack's Abby brewed a smoked maerzen lager together. This lager was brewed using steinbier techniques. The use of hot granite rocks during the brewing adds a caramel complexion to this lager that is only seen with this brewing technique. When 2 of the country's greatest craft lager brewers get together, great lager is made for all.
Wild Blue Yonder Brewing	105 West Brewing	And My Axe	New Zealand Style IPL	The two newest head brewers in Castle Rock wanted to get together and share brewing styles and techniques. We both were making our way into the brewhouse in 2019, and then 3 years later we both took the lead at our breweries. We are getting this collaboration going to show that new things will be coming to Castle Rock!

[1] Responder updated this value.

[2] Responder updated this value.

[3] Responder updated this value.

[4] Responder updated this value.

[5] Responder updated this value.

[6] Responder updated this value.

[7] Responder updated this value.