0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening

0,15 € deposit

Hayfields

smoked beer

a recipe from maischemalzundmehr

smoky & fresh

e 330 ml | Alc. 4,6 Vol.%

M. Prange | Ottilienstr. 4 | 33332 GT

#ℕUMB33R5

homebrewery since 2017

bottling date			brew	qty.
20	08	09	07	17
YY	MM	DD	pa	l

Ingredients: brewing water, **smoked malt***, **barley malt***, hops, irish moss, yeast Nottingham Ale

*from organic cultivation

criticism and donations welcome
use up quickly after opening