

13th Moon Brouwerij



DOUBLE PAIL

Honey Rosemary Ale

This Pale Ale features raw honey and rosemary in ode to the brewing cultures and mythologies of the British Isles. The Picts, ancient inhabitants of modern day Scotland, were known far and wide for their whole hive meads, rumored

to have healing benefits and magical properties. Before the modern era, rosemary was added to beer and food alike for its antimicrobial, digestant, and even antidepressant qualities. The name "Double Pail" is a tribute to the English cask ales that were once literally carried home by pail.

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Cascadian grown barley and hops, water, live yeast.

Enjoy.

ABV 9%	IBU 30
Serving Temp 55	Glassware pint, tulip, stein
Color golden amber red	Drinkability high
Cellared n/a	Cellar malt>hops
O.G. 1.078	F.G. 1.010
Mash Temp 152	Mash Type infusion
Blend info n/a	Barrel Info n/a

Brewed in Portland, OR

Ingredients: water, malted barley (pale, Munich, caramel 40 & 60, toasted, Carapils), raw honey, malted red wheat, hops (Cascade, northern brewer), yeast (flagship)



Pour directly into center of glass, aerating beer and creating a sturdy head. Wait. Repeat.



GOVERNMENT WARNING:
(1) According to the Surgeon General, women should not drink alcohol beverages during pregnancy because of the risk of birth defects. (2) Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery, and may cause health problems.



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BARBER CHAIR STOUT

Russian Imperial Stout

Heavy barrels of beer once weighed down

English shipping vessels in order to prevent them from tipping over. Ships bound for the Russian court held high gravity stouts and porters, fermented at warmer temperatures and cellared for up to two years in order to yield complex, fruity esters.

Inspired by GS Amsinck's 1868 collection of recipes and brewing techniques, Barber Chair Stout looks back to the export style that came to be known as the "Russian Imperial."

A few months of cellaring will do wonders, a couple of years will inspire, and a decade or two will teach you what few have known.

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Cascadian grown barley and hops, water, live yeast. Enjoy.

Brewed in Portland, OR
Ingredients: water, malted barley (Vienna, pale, biscuit, caramel 60 & 80, light toasted, light chocolate), hops (northern brewer, M.T. Hood), yeast (flagship)

ABV 9%	IBU 55
Serving Temp 55	Glassware snifter, pint, mug
Color dark walnut	Drinkability moderate
Cellared 3-6 months	Cellar 10 yrs, or more
O.G. 1.091	F.G. 1.022
Mash Temp 152	Mash Type infusion
Blend Info n/a	Barrel Info n/a



Pour directly into center of glass, aerating beer and creating a sturdy head. Wait. Repeat.



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NOMADIC ABBEY

Belgian Strong

Trappist beer styles created during the 1900s are testament to the innovation of Belgium's brewers.

Beer was hard to come by as soldiers dismantled the regions breweries for scrap during World War I. Malt-driven English ales were imported alongside refreshing and assertively hoppy beers from Plzen. In 1919 the sale of spirits were banned in cafés establishing a demand for stronger options. In response brewers created higher gravity full-bodied hybrids distinguished by their drinkability. Nomadic Abbey pays homage to the unique historic inspirations for this wildly complex style, simply known as Belgian Strong.

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Cascadian grown barley and hops, water, live yeast.
Enjoy.

ABV 9.7%	IBU 60
Serving Temp 55	Glassware goblet & tulip
Color deep red amber	Drinkability high
Cellared 3 months	Cellar up to 10 yrs.
O.G. 1.076	F.G. 1.010
Mash Temp 122/143/156	Mash Type step & decoction
Blend info n/a	Barrel Info n/a

Brewed in Portland, OR

Ingredients: water, malted barley (pale, Vienna, Munich, honey, Carapils), flaked oats, raw cane sugar, prunes, tea (black and red), hops (Willamette, Sorachi Ace), yeast (Trappist 3787, Pilsen 2007)



Pour directly into center of glass, aerating beer and creating a sturdy head. Wait. Repeat.



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