



## **REDES SOCIALES**







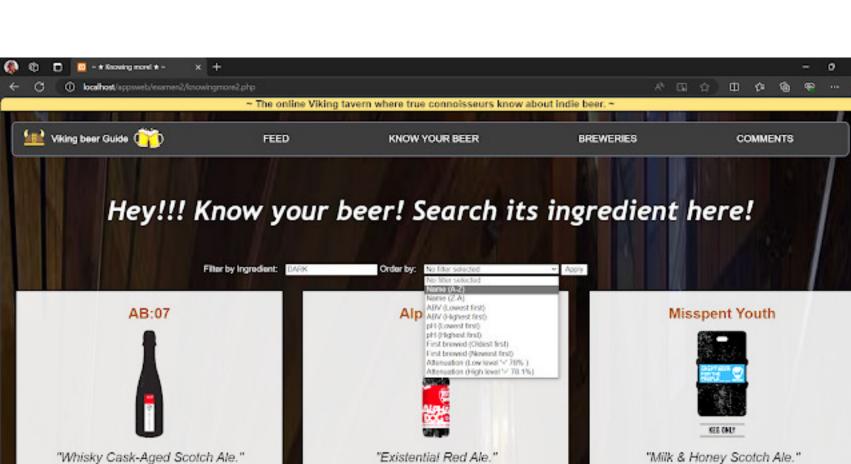


## CONTACTO





Castello Blanco Street, #3489, Aqua Avenue, Postal code #22526



capable of holding back the Scottish chill. ABV: 12.5

First brewed: 03/2010

Whisky cask-aged imperial scotch ale. Beer perfect for

when the rain is coming sideways. Liquorice, plum and

pH: 5.6

Attenuation level: 83%

### Do you know what it's made of? Let's find it out!

Ingredients	Туре
Munich	Mait
Flaked Cats	Malt
Wheat	Malt
Caramalt	Mult
Crystal	Malt
Dark Crystal	Malt
Chocolate	Malt
Peated Malt	Malt
Amber	Mait
Brown	Malt
Seaz	Hops
First Gold	Hops

#### Food Pairing:

- Kedgeree
- Scotch broth with sourdough bread
  - · Clootie dumpling

Brewer's Tips: Authentic heather honey adds a beautiful floral top note that is unachievable any other way.

Contributed By: Sam Mason

# First brewed: 02/2010 A fusion of caramel malt flavours and punchy New Zealand hops. A session beer you can get your teeth into.

ABV: 4.

pH: 4.4

Attenuation level: 72.8%

### Do you know what it's made of? Let's find it out!

Ingredients	Туре
Maris Otter Extra Pale	Malt
Caramait	Malt
Munich	Malt
Crystal 150	Malt
Dark Crystal 350-400	Malt
Nelson Sauvin	Hops
Amarillo	Hops

### Food Pairing:

- Pastrami
- · Swiss and horseradish sandwich
- · Sharp cheddar cheese and onion/ raisin chutney
  - · Peanut brittle

Brewer's Tips: Crush the malt as close to brewing time as possible. The fresher the malt, the more intense caramel flavours will be released in the wort.

Contributed By: Sam Mason

First brewed: 04/2013

The brainchild of our small batch brewer, George Woods, A dangerously drinkable milk sugar- infused Scotch Ale.

ABV: 7.3

pH: 4.4

Attenuation level: 74.7%

### Do you know what it's made of? Let's find it out!

Ingredients	Туре
Pale Ale	Malt
Caramalt	Malt
Dark Crystal	Malt
Smoked Weyermann	Malt
Flaked Oats	Malt
Brown	Malt
Amber	Malt
Chocolate	Malt
Munich	Malt
Crystal 150	Malt
First Gold	Hops
Fuggles	Hops
Honey	Hops
Lactose	Hops

### Food Pairing:

- Roasted garlic and chill infused camembert cheese
  - · Korean style chicken wings
    - · Chocolate milk shake

Brewer's Tips: Lots of malt in this one. Mash-in in stages, and spread the pale ale malt throughout the mash to provide stability. If the mash starts to sink, stop, wait a few minutes while mixing, then start again.

Contributed By: Sam Mason

