

Vegan: yes (keg), no (cask)

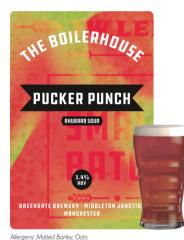


Allergens: Malted Barley, Oats Vegan: yes (keg), no(cask)

STYLE: SESSION PALE ABV: 3.8% **FOREST TRAIL** PACKAGING: CASK AND KEG BITTER: $\bullet \bullet \bullet \cap \cap$ SESSION PALE SWEET: BRIGHT VELLOW \odot 3.8% ABV BLACKBERRIES, STONE FRUIT 6 PINE, STONE FRUIT Θ CF298. CF299, MAGNUM, CITRA Allergens: Malted Barley

WHERE TROPICAL FRUITS BLEND SEAMLESSLY WITH EARTH AND MALT UNDERTONES. THIS BREW OFFERS A HARMONIOUS BALANCE OF SWEETNESS AND BITTERNESS, DELIVERING A SMOOTH, REFRESHING FINISH THAT TRANSPORTS YOUR TASTE BUDS TO A TROPICAL PARADISE. A BRIGHT AND REFRESHING SESSION PALE BREWED IN COLLABORATION WITH BOWLAND BREWERY. BURSTING WITH AROMAS OF BLACKBERRIES AND RIPE STONE FRUIT FROM EXPERIMENTAL HOPS, IT DELIVERS A BALANCED BITTERNESS WITH A CRISP, CLEAN FINISH. LIGHT-BODIED YET FULL OF FLAVOR, IT'S AN EASY-DRINKING, SESSION PALE.





Vegan: no

STYLE: RHUBARB SOUR ABV: 3.4% PACKAGING: CASK BITTER: ••••• SWEET: ••••• SLIGHT PINK HUE RHUBARB, CAKE TART RHUBARB HULLERTBU BLANC



A TART YET SMOOTH ALE, BURSTING WITH THE TANG OF FRESH RHUBARB AND A RICH, CAKE-LIKE SWEETNESS. VELVETY AND Balanced, its gentle sourness melts into a soft, biscuity Finish. Naturally conditioned and served on cask for a Fuller, Rounded Body, this is a comforting twist on a Classic sour.

THIS AMERICAN AMBER ALE DELIVERS RICH CARAMEL SWEETNESS BALANCED BY A SMOOTH MALT BACKBONE. HINTS OF TOASTED BREAD AND TOFFEE MINGLE WITH A SUBTLE HOP BITTERNESS, CREATING A PERFECTLY ROUNDED KEG ALE.