



— SELTENE BIERE —

INSEL-BRAUEREI

— BOTTLE CONDITIONING —



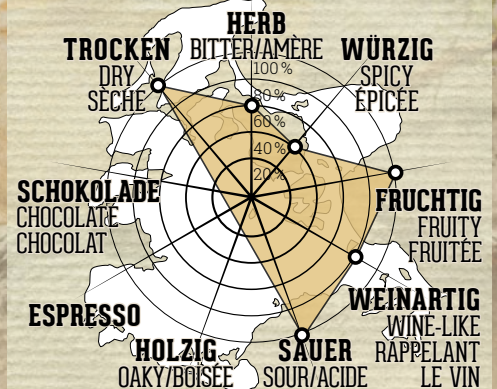
A beer for genuine connoisseurs: Brewed with two lactic acid cultures and two varieties of yeast it surprises with the fruity acidity and bitterness of a ripe pink grapefruit. Very dry, refreshing, and with light mineral notes like a stiff Baltic Sea breeze. A quintessential Sour Ale.

ZUTATEN: BRAUWASSER, GERSTENMALZ, WEIZENMALZ, TRAUBENZUCKER, NATURHOPFEN, HEFE. (ZUCKER VOLLSTÄNDIG VERGOREN IN FLASCHENREIFUNG, TRADITIONELLE METHODE)
INGREDIENTS: WATER, MALTED BARLEY, MALTED WHEAT, DEXTROSE, HOPS, YEAST.
INGREDIENTS: EAU, MALT D'ORGE, MALT DE BLE, DEXTROSE, HOUBLON, LEVURE.



SEEPFERD

SOUR ALE



ALC. **5,6%** VOL



Goes well with Quiche Lorraine, Tarte Flambée, seafood, kale, sweet potatoes, goose, and duck



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DEUTSCHER
MEISTER
DER
BIER-
SOMMELIERS
DIPLOM BRAUMEISTER
BETRIEBSLEITER

LONDON 2016
WORLD BEER AWARD
8 x GOLD
ÜBERSEEHOPFEN
WORLD'S BEST
INDIA PALE ALE

LONDON 2017
WORLD BEER AWARD
9 x GOLD
SEEPFERD
WORLD'S BEST
- SOUR ALE -

LONDON 2018
WORLD BEER AWARD
2 x WORLD'S BEST
BAL TIC ALE
BELGIAN STYLE BLONDE
QUADRIGA - BRUT BEER

LONDON 2019
WORLD BEER AWARD
2 x GOLD
SKIPPERS
SPECIAL BITTER
SURFERS - SUMMER ALE

INFOS ZUM WORLD BEER AWARD: www.worldbeerawards.com