



— SELTENE BIERE —

INSEL-BRAUEREI

— BOTTLE CONDITIONING —



SEEPFERD

Sour Ale



ALC. 5,6% VOL



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.

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



INGREDIENTS: BREW WATER, BARLEY MALT, WHEAT MALT, DEXTROSE, NATURAL HOPS, YEAST [THE SUGAR IS COMPLETELY FERMENTED DURING BOTTLE CONDITIONING - THE TRADITIONAL METHOD]

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DEUTSCHER
MEISTER
DER
BIER-
SOMMELIERS
DIPLOM BRAUMEISTER
BETRIEBSLEITER

LONDON 2016
WORLD BEER AWARD
8 × GOLD
ÜBERSEEHOPFEN
WELTBESTES
INDIA PALE ALE

LONDON 2017
WORLD BEER AWARD
9 × GOLD
SEEPFERD
WELTBESTES
- SOUR ALE -

2017
MEININGERS
INTERNATIONAL
CRAFT BEER AWARD
2 × PLATIN
5 × GOLD