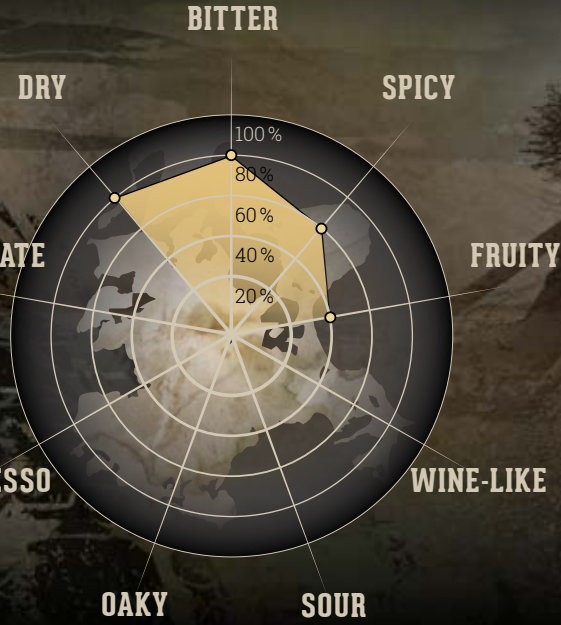




— SELTENE BIERE —

INSEL-BRAUEREI

— BOTTLE CONDITIONING —



INSEL HERB



English-Style Special Bitter

ALC. 5,6% VOL



Radiant yellow with a delicate yeast veil. Discreet hop bouquet of pineapples with citrus nuances. The fruity notes from the Scottish yeast alternate with the delicate biscuit aroma of the malt, while the bottle ripening lends the flavours a prolonged freshness. A natural hop bitterness, full of character, comes late in the aftertaste, leading into a dry finish. A beer like the island's austere cliffs.

Goes well with fresh salad, steamed fish, grilled dishes, spicy salami



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

Rügener Insel-Brauerei GmbH
EXPEDITION INS BIERREICH
Hauptstraße 2c · 18573 Ramin auf Rügen
Deutschland - Germany

www.insel-brauerei.de



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