

Pale Ale



Brau Bros Pale Ale was southwest Minnesota's introduction to hops. Moderate, yet balanced hop additions blend the bitterness, flavor, and aroma of two different hop varieties. The brewery's estate hopyard is utilized to impart nuances not found in other beers. The malt bill contains crystal malt which shades the beer a bright golden color. Balance is key, featuring the flavors of malt and hops.

Description:

Brau Pale Ale is your everyday drinking ale. Pale malt gives way to generous amounts of Centennial and Cascade hops. These American hops are noticeably citrus and floral. Dry hopping carries the flavor from beginning to end.

Service:

Brau Pale Ale pours light gold in color with a tight and sustained head. Pint glasses have a great surface area to disperse the citrus aroma with grassy floral notes. This is an excellent session beer that requires little attention.

Profile:

ABV = 5.0%
Color = 4.8 SRM
Bitterness = 30 IBU
Hops = Centennial, Cascade
Yeast = American Ale Yeast Blend
Dry-Hopped



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