



# THE RINGNECK Braun Ale

*First brewed in the fall of 2006, Ringneck Ale was a stepping stone for Brau Bros in terms of melding styles and pushing ingredients to produce unique flavors and aromas. Hints of chocolate and raspberry are intertwined with a nutty quality derived from barley and oats. Fuggle vines edge the southern face of the brewery's hop yard and make up the bulk of hop additions. The focus is on malt, however, with toasted oats and biscuit malt highlighting the bill.*

#### Description:

Ring Neck Braun Ale is the initial offering in the Brau Single Batch Series of beers. A perfect autumn ale, this big double nut brown ale is dry and fruity, yet surprisingly drinkable. Nutty flavor is derived from both biscuit malt and toasted oats. A hint of raspberry and classic British hops round out this mild and complex brown ale.

#### Service:

Ring Neck Braun Ale looks right at home in a wide-rimmed footed goblet. This will allow the toffee, bread, and fruit nose to shine. At almost 7% ABV, this can be a great fall sipper with many nuanced flavors evident. Braised beef in Ring Neck Braun Ale should be a fall staple!

#### Profile:

ABV = 6.8%

Color = 16 SRM

Bitterness = 24 IBU

Hops = Fuggles, East Kent Goldings

Yeast = English Ale Yeast

6 different malts, including Chocolate Malt & Toasted Oats

*Crystal Malt*  
Fantastic toasty and toffee  
flavors perfect for a braun ale



*Toasted Oats*  
Unique nutty flavors  
intermingled with raspberry notes



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BREWED IN LUCAN, MN POP 220

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