



Ovila Abbey Ales are a series of Belgian-inspired beers brewed in collaboration with the monks of the Abbey of New Clairvaux in Vina, CA. An homage to the time-honored monastic brewing tradition, Ovila Abbey Ales combine the quality and craft of those dedicated artisans with a dose of American brewing innovation. Featuring ingredients grown by the monks on the grounds of the abbey, Ovila Abbey Ales are a fresh twist on an ancient brewing tradition.

OVILA® ABBEY ALES

Ovila Belgian-Style Abbey Quad with Plums

Ovila Abbey Quad is heady with aromas of caramel, rich malt, and dark fruit—balanced by the spiciness and delicate fruity notes of a traditional Belgian yeast. This complex beer is a collaboration between Sierra Nevada Brewing Co. and the monks from the Abbey of New Clairvaux. It features sugar plums grown on the grounds of the Abbey, and harvested by the monks in Vina. We hope you enjoy this collaboration ale.

Alcohol Content: 10.2% by volume
Beginning Gravity: 22.5° Plato
Ending Gravity: 4.9° Plato
Bitterness Units: 21

Color: Black
Yeast: Belgian yeast
Bittering Hops: Styrian Golding
Finishing Hops: Saaз

Malts: Two-row Pale, Munich, Chocolate, Caramel
Other: Plums, Belgian Candi Syrup

Ovila Abbey Saison with Mandarin Oranges and Peppercorns

An homage to the monks' noble work, this unique farmhouse ale is incredibly complex with notes of lemon, pepper, straw and herbs balanced by the tang of Mandarin oranges and a spicy kick of pepper. The Mandarin oranges used to make this beer were locally grown, including a portion grown on the grounds of the Abbey of New Clairvaux and picked by hand by the community of monks living there. We hope you enjoy this collaboration ale.

Alcohol Content: 7.5% by volume
Beginning Gravity: 16.0° Plato
Final Gravity: 1.7° Plato
Bitterness Units: 24

Color: Hazy Orange
Yeast: Belgian yeast
Bittering Hops: Summit

Finishing Hops: Styrian Golding, El Dorado, Mandarina Bavaria
Malts: Two-row Pale, Wheat, Caramel
Other: Mandarin Oranges, Peppercorns

Ovila Golden with Pomegranates

Pomegranates have been treasured since biblical times and are often used as a symbols of fruitfulness and prosperity. Their unique sweet-tart flavor is a perfect counterpoint to the fruity and spicy character of a traditional Belgian-style golden ale. This collaboration beer features pomegranates grown at the Abbey of New Clairvaux.

Alcohol Content: 8.5% by volume
Beginning Gravity: 16.5° Plato
Final Gravity: 0.7° Plato
Bitterness Units: 30

Color: Golden
Yeast: Belgian yeast
Bittering Hops: Bravo
Finishing Hops: Aurora, Centennial

Torpedo Hops: Strisselspalt
Malts: Belgian Pilsner, Wheat, Munich
Other: Pomegranate Juice

Ovila Dubbel with Orange Peel, White Sage and Coriander

The dark fruit and caramel notes of this traditional abbey dubbel make the ideal backbone for the use of aromatic sage and the bright citrusy tang of coriander and orange peel to add intense complexity to the beer. This collaboration ale features herbs grown at the Abbey of New Clairvaux.

Alcohol Content: 7.5% by volume
Beginning Gravity: 16.5° Plato
Final Gravity: 2.6° Plato
Bitterness Units: 17

Color: Mahogany
Yeast: Belgian yeast
Bittering Hops: Challenger

Finishing Hops: Styrian Golding
Malts: Two-row Pale, Belgian Pilsner, CaraMunich, Special B
Other: Orange Peel, White Sage, Coriander



375 mL Bottle



4-Pack



Shipper Case
(6 x 4-Packs)



All beer specifications and raw materials subject to change at brewer's discretion.



SIERRA NEVADA BREWING CO.
CHICO, CA & MILLS RIVER, NC
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