



# CONSECRATOR DOPPELBOCK BEER

## DOPPELBOCK

MALTY, CARAMEL NOTES • SLIGHTLY WARMING  
MEDIUM-HEAVY BODY



Brewed for a Fat Tuesday release, Consecrator is a traditional doppelbock fermented with our house lager yeast. Reddish brown in color, this lager is full bodied and well-balanced. Hints of caramel and molasses can be found in its smooth, malty finish.

### PHYSICAL SPECIFICATIONS

ABV:	8.0%
Bitterness:	18 IBUs
Color:	Deep ruby-brown
Original Extract:	20 Plato

### PRODUCT SPECIFICATIONS

Pricing Tier:	4
Availability:	Spring specialty release
Available Formats:	Bottle/draft
Shelf Life:	3 months



7 40522 10281 2  
12oz. Bottle



7 40522 10283 6  
12oz. Bottle 6-pack



7 40522 10280 5  
Case



7 40522 10285 0  
Keg

Bell's Sales Rep \_\_\_\_\_ Phone \_\_\_\_\_ Price \_\_\_\_\_

