



THE BEEKEEPER

HONEY ALE W/VANILLA

PROFILE

THIS DELIGHTFUL ALE PLAYS ON THE PALATE WITH A WIDE RANGE OF SUBTLE, BALANCED FLAVORS. ORANGE BLOSSOM HONEY JUMPS TO THE NOSE OF THE BEER, WHILE TOASTED OATS SERVE TO GIVE THE BREW DEPTH AND A HINT OF FRESH, TOASTED BREAD. ORGANIC VANILLA BEAN AND LACTOSE ARE ADDED TO LEND A SUBTLY SWEET BACKGROUND NOTE AND SMOOTH MOUTHFEEL. HONEY ALE MAKES THE PERFECT ADDITION TO OUR LATE SUMMER AND FALL LINEUP. THE AROMATICS OF HONEY BRING TO MIND BLOOMS OF HONEYSUCKLE AND HOT SUMMER, WHILE ALSO SUITING THE COOLER NIGHTS OF FALL WITH ITS WARMING NOTES AND TOUCH OF VANILLA.

HONEY ALES CELEBRATE A LONG TRADITION OF CREATIVE BEER MAKING IN THE UNITED STATES. SINCE THE COLONIAL ERA, BREWERS HAVE USED ALTERNATIVE SUGARS TO INCREASE THE COMPLEXITY AND THE ALCOHOL CONTENT OF THEIR BEERS. WHILE THE BEEKEEPER BRINGS INNOVATIVE TWISTS TO THE STYLE, THE STYLE ITSELF IS STEEPED IN AMERICANA.



TASTING NOTES

A HAZY BLONDE COLOR HINTS AT THE VELVETY SMOOTH CHARACTER OF THE BREW. A WHIFF REVEALS HITS OF ORANGE, HONEY, AND VANILLA. THE FIRST SIP IS SMOOTH AND REFRESHING WITH NO HOP BITTERNESS. THE END OF THE BEER IS MALTY AND TOASTY WITH A SWEET END NOTE.

6.5% | 1.072 OG | 4 IBUS | 5 SRM