



— SELTENE BIERE —

INSEL-BRAUEREI

— BOTTLE CONDITIONING —



MEERJUNGFRAU



Sour Ale

ALC. 5,6% VOL



We have brewed this rare beer using two strains of lactic acid bacteria and a Bière Brut yeast to produce a drink with a surprisingly elegant fruit acid - refreshing and fruity-effervescent like a very dry cider. A beer for toasting, celebrating, and enjoying - a real sour seduction.

Perfect with reception snacks, oysters, artichokes, gravad salmon, avocado



INGREDIENTS: BREW WATER, BARLEY MALT, WHEAT MALT, DEXTROSE, NATURAL HOPS, YEAST [THE SUGAR IS COMPLETELY FERMENTED DURING BOTTLE CONDITIONING - THE TRADITIONAL METHOD]

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DEUTSCHER MEISTER
DER
BIER-SOMMELIERS
DIPLOM BRAUMEISTER
BETRIEBSLEITER

LONDON 2016
WORLD BEER AWARD
8 × GOLD
ÜBERSEEHOPFEN
WELTBESTES
INDIA PALE ALE

LONDON 2017
WORLD BEER AWARD
9 × GOLD
SEEPFERD
WELTBESTES
- SOUR ALE -

2017
MEININGERS
INTERNATIONAL
CRAFT BEER AWARD
2 × PLATIN
5 × GOLD