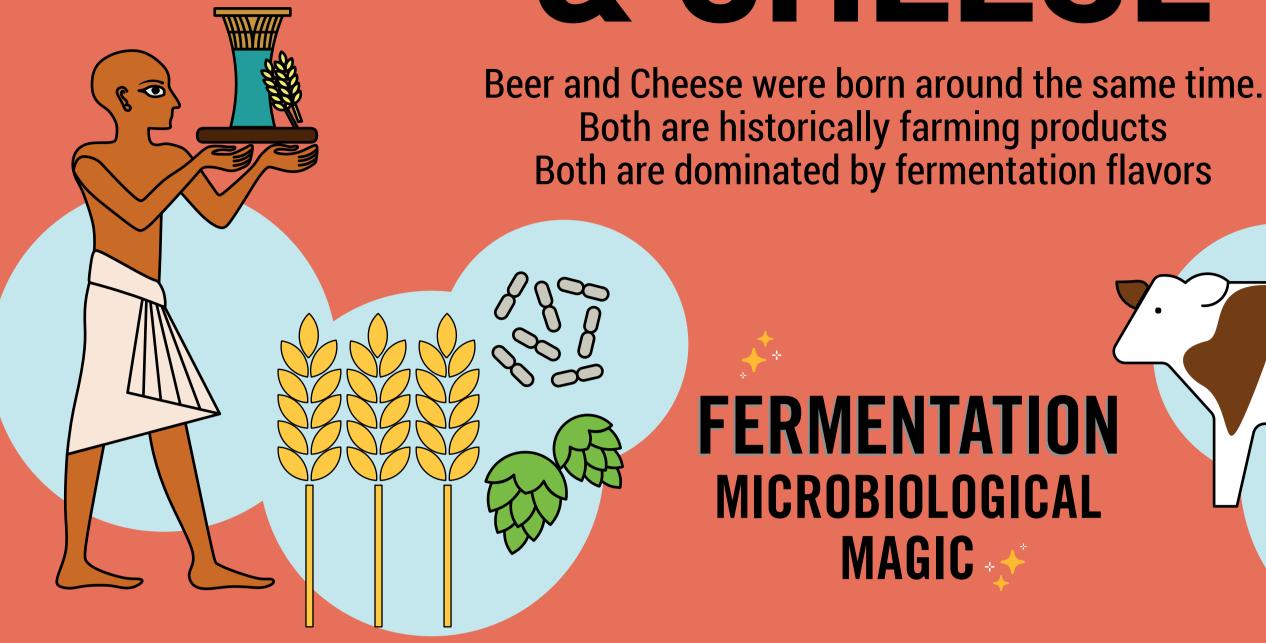
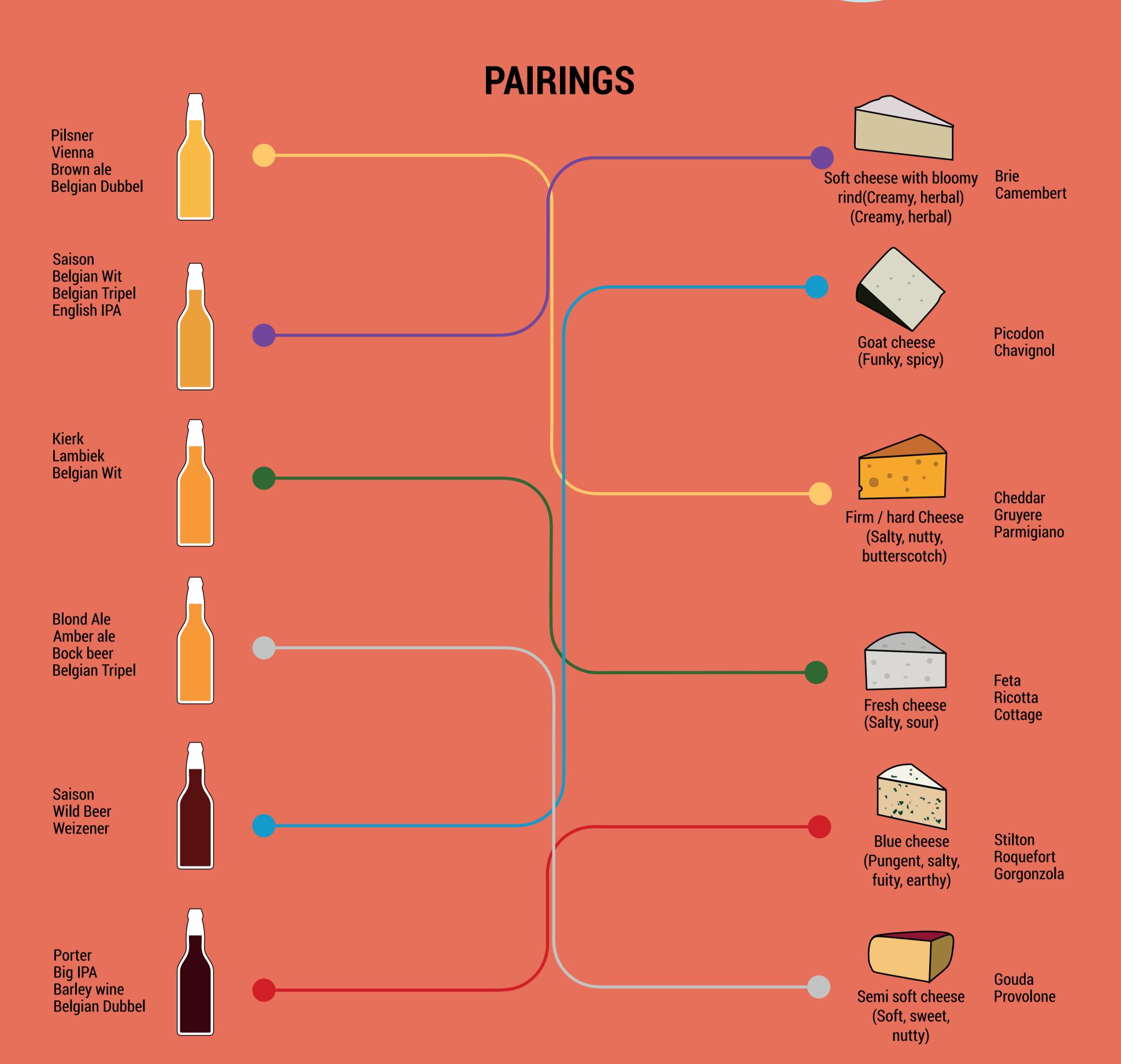


& CHESE

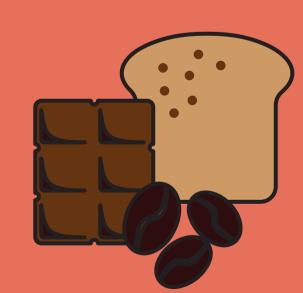


FERMENTATION MICROBIOLOGICAL MAGIC





WHY BEER AND CHEESE?



Beer has flavors that don't exist in other beverage categories such as toasted, roasted, caramel, bread crust, etc.



Hop adds a range of spicy, herbal, and floral flavors to complement cheeses



Beer bitterness cuts perfectly through the richness and fattiness of cheeses



Bubbles clean up your taste buds keeping them fresh and alert.