



Gluten-Free Belgian Ale





Green's Beers have been brewed in Lochristi, Belgium since 2004. Inspired by strong European beers and developed to a closely guarded secret recipe, these specialty beers are brewed with a full body, crisp taste and a refreshing flavor, losing none of the taste but all of the allergens. Green's Beers are suitable for both Vegetarian and Vegan diets. They have a full two-year shelf life due to bottle-conditioning with an authentic Belgian yeast strain.

Green's Beers DO NOT contain any of the following allergens or products thereof: Gluten, Crustaceans, Eggs, Fish, Peanuts, Soybeans, Milk, Lactose, Nuts, Celery, Mustard, Sesame seeds, Sulfur dioxide nor Sulfites.

Green's Discovery Amber Ale

Tasting notes:
Medium-bodied with subtle caramel and nut flavor nuances. Refined, herbal hop aroma and finish.

OG: 1.056 IBU: 32 ABV: 6.0%

Serving Suggestions:
Fresh fruit, breakfast casserole at brunch, baked potatoes, rice dishes, chicken or fuller-flavored fish.

Product Size & Quantity:
12/16.9-oz. (500 ml) bottles.



Green's Discovery Amber Ale
16.9 oz (500 ml) bottle

Green's Endeavour Dubbel Ale

Tasting notes:
In the classic dubbel fashion, a hint of dark sugar flavor; effervescent body, and a traditional Belgian yeast bouquet.

OG: 1.064 IBU: 24 ABV: 7.0%

Serving Suggestions:
A very nice aperitif; also great with traditional Italian antipasto, soft cheeses, gluten-free baked goods, and Belgian style "pomme frites."

Product Size & Quantity:
12/16.9-oz. (500 ml) bottles.



Green's Endeavour Dubbel Ale
16.9 oz (500 ml) bottle

Green's Quest Tripel Ale

Tasting notes:
Fairly light body for beer of this strength; spice and herb nose with flavors of candied fruit. Aromatic, long finish.

OG: 1.072 IBU: 32 ABV: 8.5%

Serving Suggestions:
Steamed asparagus, artichoke, squash, or other full-flavored, rich vegetables. Excellent with beef dishes or with wild game.

Product Size & Quantity:
12/16.9-oz. (500 ml) bottles.



Green's Quest Tripel Ale
16.9 oz (500 ml) bottle

Gluten & Celiac Disease

Gluten is a mixture of the proteins gliadin and glutenin. Found in wheat, barley, and rye, gluten gives bread and other baked goods their characteristic elasticity and chewiness.

Celiac disease, also known as coeliac disease or gluten intolerance, is an inflammatory disorder of the small intestine that may effect as much as 1% of the population, but which is significantly under-diagnosed. People who suffer from celiac disease may not acquire all the nutrients they need from their food, because gluten disrupts the ability of their small intestine to function properly. A gluten-free diet is the only effective treatment for celiac disease.