

Specialty Beer Importers Since 1978 Classic Brewing Styles

The world's finest selection of ales, lagers, cider, and spontaneously-fermented beers. Each benchmark style is produced by a family- or monastery-owned and operated brewery, using the finest ingredients and traditional brewing methods.

Merchant du Vin was founded with the mission to bring the world's classic brewing styles to America. Our beers are organized in this brochure by country, by brewery, and by style:

England and Scotland - lower left; Germany - upper right; Belgium - lower right.

merchantduvin.com

Ales Top Fermentation (A)

The roots of ale production can be traced nearly 8,000 years. "Ale" comes from the German word "alt," meaning old or aged. Like red wines, they are fermented at warmer temperatures and more quickly, often yielding distinctive, flavorful beers.

Lagers Bottom Fermentation (L)

Fermented at cool temperatures - like white wine - lagers are a relative newcomer to the world of brewing, not discovered until the early 1400s. Lager yeasts offer clean flavors and aromas that allow malt and hops to shine in the finished beer.

Spontaneous Fermentation (S)

Most beers are fermented under controlled conditions by cultivated yeast. These beers - lambics - are naturally fermented by airborne wild yeasts: the brewers add no yeast. Multiple wild yeast strains lead to extreme complexity.

Trappist Ales (A)

"Trappist" is not a style but a specific beer appellation. Eight breweries make authentic Trappist beers, six in Belgium, one in the Netherlands, & one in Austria. The beers are brewed within the walls of a Cistercian, or "Trappist," monastery. A portion of brewery profits is given to charity.

Oatmeal Stout
Smooth, silky, dark ale
Samuel Smith's Oatmeal Stout
Tadcaster, England - Est. 1758

Opaque chocolate color, creamy head, wonderful silky body. A small addition of oats balances roasted barley, providing a finish that is perhaps bitter-sweet. Until Smith's revived this style in 1980, there had been no oatmeal stouts for many years.

Brown Ale
Deep brown color, malty flavor
Samuel Smith's Nut Brown Ale
Tadcaster, England - Est. 1758

Inviting, dry ale that gets a hint of hazelnut flavor from judicious additions of dark malt. Brown ales are classic specialties of Northern England and this one remains the benchmark. Fermented in open stone Yorkshire Squares.

India Pale Ale
Amber-gold; hop emphasis
Samuel Smith's India Ale
Tadcaster, England - Est. 1758

Restrained maltiness to support enhanced hopping, but still balanced & inviting with a floral finish. India Pale Ales were first produced by English brewers for shipment to soldiers in India. Fermented in stone Yorkshire Squares.

Imperial Stout
Strong, roasty stout
Samuel Smith's Imperial Stout
Tadcaster, England - Est. 1758

Ebony color; rich espresso-like depth. Aroma of roasted barley, and a palate balanced by intense hoppiness. English brewers first produced this bold, strong style for the courts of the Russian Czars.

Porter
Refined dark ale
Samuel Smith's Taddy Porter
Tadcaster, England - Est. 1758

Deep chocolate color; rich layered malt flavors; velvet mouthfeel. Medium body with fruity aromas & appealing finish. A very traditional, historical English style that became popular 200 years ago.

Winter Ale
Inviting winter warmer
Sam Smith's Winter Welcome Ale
Tadcaster, England - Est. 1758

The first winter seasonal ever imported to the US. Honey-amber color; abundant hop and deep malt character. Fermented in stone Yorkshire Squares.

Barrel-aged Strong Ale
Deep, rich, rare ale
Samuel Smith's Stingo
Tadcaster, England - Est. 1758

Superb flavors of toffee, raisin, and caramel with oak notes, from a year of aging in oak casks. Bottle-conditioning leads to enhanced complexity & subtle fruitiness.

Organic Chocolate Stout
Innovative, rich pairing
Samuel Smith's Chocolate Stout
Tadcaster, England - Est. 1758

Chocolate beautifully melded to the full, roasty flavor of stout - a magic match! Aromatic, satisfying, peerless, and contemplative; will lead to smiles and refills. USDA & UK Soil Assoc. Certified Organic.

Organic Pale Ale
Copper-colored classic ale
Sam Smith's Organic Pale Ale
Tadcaster, England - Est. 1758

Caramel flavors from crystal malt; a touch of fruity butterscotch in the finish. Pale ale's beautiful balance has led most breweries to brew a pale ale, but Sam Smith's remains the classic example. USDA & UK Soil Assoc. Certified Organic.

Organic Lager
Clean, balanced golden lager
Sam Smith's Pure Brewed Organic Lager
Tadcaster, England - Est. 1758

Fragrant all-malt lager; bright straw/gold color; pure barley malt and crisp hops in perfect balance; medium body; brilliant conditioning. USDA & UK Soil Association Certified Organic.

Organic Strawberry Ale
Refined organic fruit ale
Sam Smith's Organic Strawberry Ale
Tadcaster, England - Est. 1758

Subtle but compelling strawberry flavors in a delicious light organic ale: unique color; aromatic, clean nose; medium body; fine balance. USDA & UK Soil Association Certified Organic.

Organic Apricot Ale
Inviting, clean organic fruit ale
Sam Smith's Organic Apricot Ale
Tadcaster, England - Est. 1758

Festive & innovative ale made with a favorite stone fruit, apricots. Bold fresh apricot flavor helps build an exceedingly inviting beer. USDA & UK Soil Association Certified Organic.

Organic Raspberry Ale
Rich, aromatic organic fruit ale
Sam Smith's Organic Raspberry Ale
Tadcaster, England - Est. 1758

Raspberries melded with ale - a beautiful match. Deep, full raspberry aroma; thirst-quenching acidity complemented by hedonistic pure fruit flavor. USDA & UK Soil Association Certified Organic.

Organic Cherry Ale
Bold, deep organic fruit ale
Sam Smith's Organic Cherry Ale
Tadcaster, England - Est. 1758

High natural acidity makes cherries a great choice for creating an ultimate fruit beer. Vibrant cherry character is perfectly underpinned by deliciously complex beer notes. USDA & UK Soil Assoc. Certified Organic.

Organic Cider
Crisp hard apple cider
Samuel Smith's Organic Cider
Tadcaster, England - Est. 1758

Brilliant straw color; light body; clean apple flavor & gentle apple-blossom finish. Made from all organic ingredients & naturally gluten-free. Cider popularity is growing rapidly worldwide. USDA & UK Soil Assoc. Certified Organic.

Scotch Ale
Contemplative, malty strong ale
Traquair House Ale
Peeblesshire, Scotland - Est. 1491

Deep amber color; smoky, fruity, malty ale fermented in wood vessels. Age-worthy and classic - from a tiny brewery located in Scotland's oldest continually-inhabited house.

Spiced Scotch Ale
Coriander-spiced strong ale
Traquair Jacobite Ale
Peeblesshire, Scotland - Est. 1491

Burnt amber color; exotic, rich flavor; fermented in wooden vessels. The recipe includes an ancient & traditional brewing spice, coriander. First brewed in 1995 to commemorate the 1745 Jacobite Revolution.

Doppelbock
Dark, rich, complex lager
Ayinger Celebrator Doppelbock
Bavaria, Germany - Est. 1878

Cascading layers of malt complexity give this amazing strong lager a deep richness matched by no other beer. Flavors of roasted malt, toffee, and spice; full body; long aromatic finish. Perfect special-occasion beer. (Say "Eye-ing-gr")

Hefe-Weizen
Smooth, spicy wheat ale
Ayinger Bräu-Weisse Light Wheat
Bavaria, Germany - Est. 1878

Classic Bavarian wheat beer: appealing, fruity, & thirst-quenching; clove & spice character from traditional Bavarian weissebeer yeast. Unfiltered; huge rocky head; a world classic with a long list of awards and accolades.

Dunkel (Dark) Weizen
Smooth, spicy wheat ale
Ayinger Ur-Weisse Dark Wheat
Bavaria, Germany - Est. 1878

Superb Bavarian dark wheat beer: deep amber with caramel notes; clove and spice character from a traditional Bavarian weissebeer yeast strain. Full, rich body; sustained head; and long satisfying finish.

Weizen-Bock
Pale, strong, spicy wheat ale
Ayinger Weizenbock
Bavaria, Germany - Est. 1878

Astonishingly good strong wheat ale. Smooth body from wheat; spicy clove flavor of Bavarian weissebeer brewed as strong as a bock beer. Huge head, compelling flavor, a superb cool-weather beer. (Say "Eye-ing-gr")

Bavarian Lager
Fresh, crisp golden lager
Ayinger Jahrhundert-Bier
Bavaria, Germany - Est. 1878

Clean, energizing golden lager with light body, malty palate & herbal bouquet. First brewed by Ayinger Brewery in 1978 to commemorate the 100th anniversary of the brewery. (Say "Yar-hoon-dirt")

Dunkel (Dark) Lager
Smooth, elegant dark lager
Ayinger Altbairisch Dunkel
Bavaria, Germany Est. 1878

Amazingly refined & subtle dark lager: soft roasted malt flavors with overtones of coffee; perfect malt richness; delicate hop finish - a traditional style perfectly executed. (Say "Alt-by-rish doon-cull")

Oktober Fest-Märzen
Amber/gold rich, full lager
Ayinger Oktober Fest-Märzen
Bavaria, Germany - Est. 1878

Amazingly deep, satisfying, hearty lager. Clean pure malt flavor, full body, soft dryness from long maturation. A specialty at Bavarian fall beer festivals. (Say "Eye-ing-gr")

Organic Pils
Germany's classic lager
Pinkus Organic Ur-Pils
Münster, Germany, Est. 1816

Pale & supremely refreshing. Light body; dry, well-balanced; mild hop bitterness. Unfiltered; USDA & ABCERT AG Certified Organic - Pinkus is the world's first organic brewery.

Organic Hefe-Weizen
Smooth wheat & barley ale
Pinkus Organic Hefe-Weizen
Münster, Germany, Est. 1816

Crisp, dry, effervescent & refreshing; smooth, silky body from wheat; unfiltered. Rustic but refined. USDA & ABCERT AG Certified Organic - Pinkus is the world's first organic brewery.

Organic Altbier
Rare, crisp regional ale style
Pinkus Organic Münster Alt
Münster, Germany, Est. 1816

Glowing, hazy golden color; floral aroma; delicate fruitiness; long, dry finish & intriguing soft tartness. A rare & traditional regional ale style, pale in color. USDA & ABCERT AG Certified Organic.

Framboise Lambic
Dramatic, bold raspberry ale
Lindemans Framboise Lambic
Vlezenbeek, Belgium - Est. 1822

Wild-fermented wheat ale with raspberry added to balance tart lambic complexity. Deep purple-red color with pink head; magnificent aroma. A masterpiece, especially fine with chocolate desserts.

Pêche Lambic
Aromatic peach lambic
Lindemans Pêche Lambic
Vlezenbeek, Belgium - Est. 1822

Glowing light amber color, with the sprightly, brilliant flavor and room-filling aroma of real peaches. Flavorful, rich and beautifully balanced; wonderful in place of sparkling wine.

Kriek Lambic
Bold cherry lambic ale
Lindemans Kriek Lambic
Vlezenbeek, Belgium - Est. 1822

Fresh black cherry juice added to lambic to produce a deep rose colored, sparkling, fruity, refreshing classic with a full body and a slightly tart finish. An aromatic, zesty, & festive must-try.

Pomme Lambic
Crisp apple lambic ale
Lindemans Pomme Lambic
Vlezenbeek, Belgium - Est. 1822

Golden color. Fresh-picked apple aroma & crisp green-apple flavor perfectly balanced by lambic complexity. Supremely refreshing any time; superb with vanilla and caramel desserts.

Cassis Lambic
Rich black currant lambic ale
Lindemans Cassis Lambic
Vlezenbeek, Belgium - Est. 1822

Authentic wild-fermented lambic with fresh black-currant juice added, creating a deep purple-red color with exceptional aroma and flavor. Full-bodied, a hint of tart fruit acidity, but still refreshing and clean.

Oude Geuze Lambic
Complex batch-blended lambic
Lindemans Cuvée René Lambic
Vlezenbeek, Belgium - Est. 1822

Ageworthy "grand cru" made from batches of young lambic blended with aged batches. Cider, winey palate with a complex, natural flavor & bright acidity; bottle-conditioned. An original sour beer style; cellars beautifully.

Faro Lambic
Lambic made with candi sugar
Lindemans Faro Lambic
Vlezenbeek, Belgium - Est. 1822

Deep amber color. Tasty lambic acidity balanced by just enough Belgian candi sugar sweetness to make an inviting, food-friendly drink. Faro has been a traditional pub specialty of Brussels for many years.

Witbier
Classic spicy, light wheat ale
Du Bocq Blanche de Namur
Purnode, Belgium - Est. 1858

Authentic "white ale" brewed from barley & wheat, with orange peel & coriander. Refreshing, reviving, & appealing; a classic Belgian style that is skyrocketing in popularity. Bottle-conditioned.

Saison
Authentic farmhouse ale
Du Bocq Saison 1858
Purnode, Belgium - Est. 1858

Traditional Belgian "farmhouse ale," a style first brewed to serve to farm workers. Crisp & tart; another classic Belgian style that is one of the world's great beers with rich foods. Bottle-conditioned.

Trappist Dubbel
Subtle, dark "double"
Westmalle Trappist Dubbel Ale
Malle, Belgium - Est. 1794

Malty, subtle, this benchmark "double" has a soft body and complex aroma hinting at tropical fruit. Westmalle has brewed a beer of this style since the 1830s. Bottle-conditioned.

Trappist Tripel
Pale, strong "triple"
Westmalle Trappist Tripel Ale
Malle, Belgium - Est. 1794

Elegant, deep flavor nuances in rich layers with sprightly hops and full body. The first Belgian tripel and still the classic, first brewed in the 1930s. Bottle-conditioned; powerfully drinkable.

Trappist Ale
Dry, complex, unique ale
Orval Trappist Ale
Florenville, Belgium - Est. 1070

World classic brewed at an abbey first established 1,000 years ago. Dry-topped, effervescent, complex; *Brettanomyces* yeast adds appetizing acidity and great depth. May be cellared for years.

Trappist Ale
Dark Trappist ale
Rochefort 6 Trappist Ale
Rochefort, Belgium - Est. 1230

Reddish-brown color; soft body leads to earthy, robust flavors accented with fruity yeast notes. Gentle spice and hop finish. Bottle-conditioned and limited production.

Trappist Ale
Dark Trappist ale
Rochefort 8 Trappist Ale
Rochefort, Belgium - Est. 1230

Herbal, rich flavor and character; taste of figs & earth; refined spiciness in the aroma. Finishes with a bit of caramel. Bottle-conditioned and limited production.

Trappist Ale
Dark, intense Trappist ale
Rochefort 10 Trappist Ale
Rochefort, Belgium - Est. 1230

Maximum flavors on all fronts. Deep brown color; notes of malt, spice, leather, port wine; a huge beer with all flavor components in perfect balance. Bottle-conditioned and limited production.

Gluten-Free Dry-Hopped Lager
Crisp, clean, golden lager
Green's Enterprise Dry-Hopped Lager
DeProef, Lochristi, Belgium - Est. 2004

Clean, bright lager brewed from all gluten-free ingredients: millet, rice, buckwheat, and sorghum - as well as hops and yeast. Hopped after fermentation (dry-hopped) for fresh-hop bouquet.

Gluten-Free Amber Ale
Caramel notes, fruity
Green's Discovery Amber Ale
DeProef, Lochristi, Belgium - Est. 2004

Brewed from millet, rice, buckwheat, & sorghum as well as hops & yeast. Deep amber color, medium body, classic spicy Belgian aroma, very quaffable. Bottle-conditioned for natural carbonation.

Gluten-Free Dubbel Ale
Dark malt, Belgian yeast notes
Green's Endeavour Dubbel Ale
DeProef, Lochristi, Belgium - Est. 2004

In the classic dubbel fashion, a hint of dark sugar flavor, effervescent body, & classic bouquet derived from a traditional Belgian yeast strain. Made from gluten-free ingredients. Bottle-conditioned.

Gluten-Free Tripel Ale
Full-flavored, pale tripel
Green's Quest Tripel Ale
DeProef, Lochristi, Belgium - Est. 2004

Classic Belgian tripel, except made without barley: spice & herb nose; flavors of candied fruit; long, aromatic finish. Innovative ale brewed at DeProef Brewery. Bottle-conditioned.

Samuel Smith's—Tadcaster, North Yorkshire, England—Est. 1758
 Introduced to the U.S. market in 1978, Yorkshire's oldest brewery is considered an early pioneer of authentic beer styles. Samuel Smith's beers quickly became the benchmarks for the emerging craft beer movement. To this day, Sam Smith's remains among the most respected and emulated breweries. The rich Samuel Smith strain of yeast at The Old Brewery dates from the early 1900s. Hops are hand-weighed by the master hop blender, and the brewing water is drawn from the original well, sunk over 250 years ago. Hometown beer deliveries are still made by dray horses.

- Last to utilize the Yorkshire Square system of fermentation for all ales
- One of the few remaining independent breweries in England

Samuel Smith's-Melbourn Bros.— Stamford, Lincolnshire, England—Est. 1825
 Samuel Smith's Organic Fruit Beers are handcrafted at Melbourn Bros. Brewery, located in a region famous for excellent fruit. The brewery has steam-powered equipment, a manually-operated grist mill, and ancient copper vessels; the beers gain character from brewing and fermentation using this original Victorian equipment. These beers are fermented with multiple yeast strains and marry beautifully to pure, rich, certified organic fruit juice. The beers are blended, conditioned and packaged at Samuel Smith's.

- Restored by Sam Smith's in the 1990s
- USDA Certified Organic
- Working brewery of the early industrial revolution

Lindemans— Vlezenbeek, Flanders, Belgium—Est. 1822
 Southwest of Brussels, in the quiet Belgian town of Vlezenbeek, the Lindemans family has been brewing traditional lambics since 1822. Lambics, or "spontaneously fermented" ales, come from this region - the Senne River Valley, and are among the world's rarest. The unusual, unique, and unmatched flavors result from multiple strains of wild airborne yeast - no yeast is added by the brewers.

- Wild yeast fermentation
- Made with all natural ingredients
- First lambics sold in the U.S.

Ayinger— Aying, Bavaria, Germany—Est. 1878
 Ayinger Brewery (pronounced *eye-ing-er*), nestled in the shadows of the Alps in the 1200-year-old village of Aying, has a long-standing reputation for excellence in beer and hospitality. The brewery produces a full range of Bavarian specialty beers and has earned its reputation as one of the world's most respected brewers, appearing on virtually every list of the world's best breweries.

- Owned and operated by the same family since 1878
- Every beer brewed in accordance with the Reinheitsgebot of 1516

Green's Gluten-Free— Lochristi, Flanders, Belgium—Est. 2004
 Green's Brewery was founded by a celiac who wanted to enjoy fine beer. 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: these are innovative beers made to classic styles.

- Made from gluten-free ingredients
- Brewed at the highly-respected DeProef Brewery

Pinkus— Münster, Westphalia, Germany—Est. 1816
 At one time the city of Münster was the home to over 150 breweries. Today, only one remains: Pinkus-Müller Brewery, family owned and operated since it was established. So dedicated to quality is Pinkus, that in 1980 they became the world's first brewery to brew with only organically grown barley malt, becoming the first brewery of the modern era to switch to full organic production.

- World's first organic brewery
- Last remaining brewery in Münster
- USDA Certified Organic

Du Bocq— Purnode, Wallonia, Belgium—Est. 1858
 In 1858, Martin Belot - a farmer in the village of Purnode, Belgium - began to brew beer during the winter months, when there was little work in the fields. A wide range of different beers were offered, and sales in the area around the brewery grew. In 1960, the family ceased farming so they could concentrate on brewing, and today Du Bocq is an internationally recognized brewery.

- Recent winner of five World Beer Awards gold medals
- Over 150 years of innovation and traditional Belgian brewing

Traquair House— Peeblesshire, Scotland—Est. 1491
 In 1107 AD, Traquair House was a remote hunting lodge for the kings of Scotland. The King gave it to the Stuart family in 1491 and soon after that brewing began. Some time after 1800, brewing ceased at Traquair. The original brewery equipment remained on the estate, idle, until the 20th Laird of Traquair, Peter Maxwell Stuart, restored the brewery in 1965.

- Oldest continually inhabited house in Scotland
- Only U.K. brewery fermenting in oak vessels
- Total annual production of 800 barrels

Rocheport— Rocheport, Belgium—Est. 1230
 The Abbey of St-Remy, in the southern part of Belgium, was founded in 1230, and the monks began to brew beer sometime around 1595. The numerical names - "6," "8," and "10" - come from "Belgian degrees," a traditional, historical means of measuring gravity (or, the sweetness of the wort before fermentation) and determining the final strength of the beer.

Westmalle— West Malle, Belgium—Est. 1794
 The "Abdij der Trappisten van Westmalle" monastery was founded in 1794. Brewing began within the monastery walls in 1836. Over two centuries of brewing the monks have maintained great pride and careful control over the brewing process. Tripel, originated by Westmalle in 1934, has become a popular style now represented by hundreds of commercial examples.

Orval— Florenville, Belgium—Est. 1070
 The Orval logo commemorates Princess Matilda, who in the year 1070 dedicated the grounds for the monastery when, in answer to her prayers, a trout returned the wedding ring she had dropped into a spring. Unlike other Trappist breweries, Orval sells one beer, brewed to unique perfection and that has served as the inspiration for many beers around the world.

Find our beer:



	Brand	Style	Color	ABV% Gravity/IBU	Hops & Seasonings	
Cider	SAMUEL SMITH'S ORGANIC CIDER	Certified Organic Apple Cider	Pale Straw	ABV: 5.0%	Organic Apple Juice, Organic Cane Sugar, Wine Yeast	Cider
	SAMUEL SMITH'S OATMEAL STOUT	Oatmeal Stout	Black	ABV: 5.0% OG: 1.050 - IBU: 32	Fuggles & Goldings	Top Fermentation - Ales
SAMUEL SMITH'S NUT BROWN ALE	Brown Ale	Reddish-Brown	ABV: 5.0% OG: 1.050 - IBU: 31	Fuggles & Goldings		
SAMUEL SMITH'S INDIA ALE	India Pale Ale	Amber/Gold	ABV: 5.0% OG: 1.052 - IBU: 46	Phoenix & Progress		
SAMUEL SMITH'S IMPERIAL STOUT	Imperial Stout	Black	ABV: 7.0% OG: 1.070 - IBU: 35	Fuggles & Goldings		
SAMUEL SMITH'S TADDY PORTER	Porter	Black	ABV: 5.0% OG: 1.050 - IBU: 32	Fuggles & Goldings		
SAMUEL SMITH'S WINTER WELCOME ALE	Winter Ale	Amber	ABV: 6.0% OG: 1.056 - IBU: 32	Fuggles & Goldings		
SAMUEL SMITH'S YORKSHIRE STINGO	Bottle-conditioned Strong Ale	Amber/Brown	ABV: 8.0-9.0% OG: 1.080 - IBU: 30-35	Organic Hallertau		
SAMUEL SMITH'S ORGANIC CHOCOLATE STOUT	Organic Chocolate Stout	Black	ABV: 5.0% OG: 1.059 - IBU: 28	Organic Hallertau		
SAMUEL SMITH'S ORGANIC PALE ALE	Organic Pale Ale	Copper/Amber	ABV: 5.0% OG: 1.049 - IBU: 31	Organic Hallertau		
SAMUEL SMITH'S ORGANIC STRAWBERRY ALE	Organic Fruit Ale	Red Amber	ABV: 5.1% OG: 1.065 - IBU: 14	Organic Hallertau; Organic Strawberry Juice		
SAMUEL SMITH'S ORGANIC APRICOT ALE	Organic Fruit Ale	Glowing Gold	ABV: 5.1% OG: 1.065 - IBU: 14	Organic Hallertau; Organic Apricot Juice		
SAMUEL SMITH'S ORGANIC RASPBERRY ALE	Organic Fruit Ale	Deep Purple/Red	ABV: 5.1% OG: 1.065 - IBU: 11	Organic Hallertau; Organic Raspberry Juice		
SAMUEL SMITH'S ORGANIC CHERRY ALE	Organic Fruit Ale	Deep Red/Purple	ABV: 5.1% OG: 1.065 - IBU: 16	Organic Hallertau; Organic Cherry Juice		
TRAQUAIR HOUSE ALE	Scotch Ale	Deep Amber	ABV: 7.2% OG: 1.070 - IBU: 26	Fuggles & Goldings		
TRAQUAIR JACOBITE ALE	Spiced Scotch Ale	Burnt Amber	ABV: 8.0% OG: 1.075 - IBU: 23	Fuggles & Goldings; Coriander		
AYINGER BRÄU-WEISSE	Hefe-Weizen	Golden	ABV: 5.1% OG: 1.047 - IBU: 13	Hallertau		
AYINGER UR-WEISSE	Dunkel (Dark) Hefe-Weizen	Light Amber	ABV: 5.8% OG: 1.053 - IBU: 12	Hallertau		
AYINGER WEIZENBOCK	Weizen-Bock	Golden	ABV: 7.1% OG: 1.067 - IBU: 10	Hallertau		
PINKUS HEFE-WEIZEN	Organic Unfiltered Wheat	Golden	ABV: 5.1% OG: 1.048 - IBU: 20	Organic Hallertau		
PINKUS MÜNSTER ALT	Organic Münster Alt Beer	Golden	ABV: 5.1% OG: 1.049 - IBU: 20	Organic Hallertau		
DU BOQC BLANCHE DE NAMUR	Witbier	Glowing Straw/Gold	ABV: 4.5% OG: 1.042 - IBU: 11	Saaz; Coriander, Orange Peel & Licorice		
DU BOQC SAISON 1858	Saison	Hazy Pale/Straw	ABV: 6.4% OG: 1.070 - IBU: 38	Saaz, Lubliner & Yakima; Coriander, Orange Peel & Licorice		
Bottom Fermentation - Lagers	SAMUEL SMITH'S PURE BREWED ORGANIC LAGER	Organic Lager	Golden	ABV: 5.0% OG: 1.045 - IBU: 25	Organic Hallertau, Organic Perle	
	AYINGER CELEBRATOR	Doppelbock (Double Bock)	Black	ABV: 7.2% OG: 1.074 - IBU: 24	Hallertau	
	AYINGER JAHRHUNDERT-BIER	Bavarian Lager	Golden	ABV: 5.2% OG: 1.051 - IBU: 24	Hallertau	
	AYINGER ALTBAIRISCH DUNKEL	Dark Lager	Brown	ABV: 5.0% OG: 1.051 - IBU: 21	Hallertau	
	AYINGER OKTOBER FEST-MÄRZEN	Märzen ("March")	Deep Golden	ABV: 5.8% OG: 1.054 - IBU: 21	Hallertau	
PINKUS UR-PILS	Organic Unfiltered Pils	Golden	ABV: 5.2% OG: 1.052 - IBU: 32	Organic Hallertau		
Spontaneous Fermentation	LINDEMANS FRAMBOISE	Raspberry Lambic	Rose	ABV: 2.5% OG: 1.050 - IBU: 12	Aged Kent, Brewers Gold & Coigneau; Raspberry Juice	
	LINDEMANS PÊCHE	Peach Lambic	Golden	ABV: 2.5% OG: 1.056 - IBU: 10	Aged Kent, Brewers Gold & Coigneau; Peach Juice	
	LINDEMANS KRIEK	Cherry Lambic	Rose	ABV: 3.5% OG: 1.056 - IBU: 18	Aged Kent, Brewers Gold & Coigneau; Cherry Juice	
	LINDEMANS POMME	Apple Lambic	Glowing Golden	ABV: 3.5% OG: 1.061 - IBU: 12	Aged Kent, Brewers Gold & Coigneau; Apple Juice	
	LINDEMANS CASSIS	Black Currant Lambic	Reddish-Purple	ABV: 3.5% OG: 1.056 - IBU: 10	Aged Kent, Brewers Gold & Coigneau; Black Currant Juice	
	LINDEMANS CUVÉE-RENÉ	Geuze Lambic	Roasted Golden	ABV: 5.2% OG: 1.048 - IBU: 16	Aged Kent, Brewers Gold & Coigneau	
	LINDEMANS FARO	Faro Lambic	Glowing Golden	ABV: 4.2% OG: 1.058 - IBU: 12	Aged Kent, Brewers Gold & Coigneau; Dark Candi Sugar	
Trappist Ales	WESTMALLE DUBBEL	Trappist Dubbel Ale	Dark Brown	ABV: 7.0% OG: 1.063 - IBU: 24	Saaz	
	WESTMALLE TRIPEL	Trappist Tripel Ale	Deep Gold	ABV: 9.5% OG: 1.080 - IBU: 37	Styrian Goldings, Tettnanger, Saaz	
	ORVAL	Trappist Ale	Golden Amber	ABV: 6.9% OG: 1.055 - IBU: 32	Hallertau, Styrian Goldings & Alsacian Strisselspalt	
	ROCHEFORT 6	Trappist Ale	Amber Brown	ABV: 7.5% OG: 1.066 - IBU: 18	Goldings & Hallertau	
	ROCHEFORT 8	Trappist Ale	Deep Brown	ABV: 9.2% OG: 1.080 - IBU: 22	Goldings & Hallertau	
	ROCHEFORT 10	Trappist Strong Ale	Deep Brown	ABV: 11.3% OG: 1.096 - IBU: 27	Goldings & Hallertau	
Gluten-Free	GREEN'S DISCOVERY AMBER ALE	Gluten-Free Amber Ale	Light Amber	ABV: 6.0% OG: 1.056 - IBU: 32	Magnum, Saaz	
	GREEN'S ENDEAVOUR DUBBEL ALE	Gluten-Free Dubbel Ale	Deep Amber	ABV: 7.0% OG: 1.064 - IBU: 24	Magnum, Saaz	
	GREEN'S QUEST TRIPEL ALE	Gluten-Free Tripel Ale	Golden	ABV: 8.5% OG: 1.072 - IBU: 32	Magnum, Hallertau, Saaz	
	GREEN'S ENTERPRISE DRY-HOPPED LAGER	Gluten-Free Dry-Hopped Lager	Amber/Gold	ABV: 4.1% OG: 1.034 - IBU: 18	Blend of West Coast USA Hops	
						Gluten-Free