



GOOD MORNING BEAUTIFUL

BROWN ALE

There's something about beer and music. They act as a pedestal for one another, elevating each other's contribution to one of humankind's favourite pastimes; getting down and drinking brews. The Deftones - Sacramento California's Alt-Metal band, known for several global hits since the mid-1990's, joined other beer savvy metal bands such as Slayer, Megadeth and Iron Maiden, and collaborated with San Diego's acclaimed Belching Beaver Brewery, to produce this highly praised Brown Ale.

Let any previous stigmas move aside, over the years heavy metal collaborations have proven successful, and this third partnership with The Deftones lands on that same level. This Brown Ale with flavours of maple syrup, coffee and coconut is a perfect 'warmer' beer for a cool evening, or simply because you feel like a really drinkable Brown Ale! You can hang onto this one for a couple of months and serve at 8 C.



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BROWN ALE

BELCHING BEAVER BREWERY

VISTA, CALIFORNIA, USA

MALTS: CARA RUBY, HONEY MALT, BLACK PEARL, BISCUIT

HOPS: FUGGLE



HOW IT LOOKS

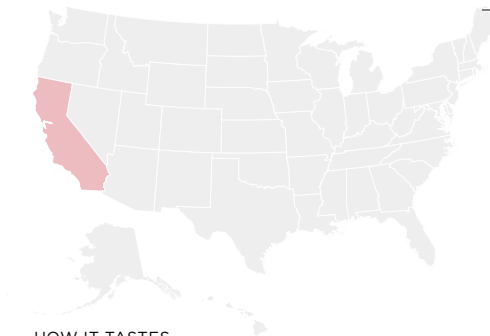
Beautiful brown colouring with copper reflections.
Low carbonation with minimal tan lacing.

HOW IT SMELLS

The first aroma is coconut, but as we continue to enjoy the beer, we find an introduction of vanilla that starts to stand out. Mildly earthy and floral notes from Fuggle hops take the back seat and stay way in the background.

FOOD PAIRING

Brown Ales famously work well with pork dishes, especially smoked or BBQ'd. Beef brisket would work really well, but a pulled pork sandwich, this beer, and a friend are a superb pairing. A crispy tofu bowl would be a great vegetarian option.



HOW IT TASTES

Not one ingredient stands out individually, but the combination of coconut, coffee and maple syrup notes conjure a hint of smoke, beef jerky or hickory. And with an alcohol level of 5.5%, this is a deceitfully lighter bodied beer than expected. The Fuggle hops play second fiddle, letting the sweet brown malt do most of the talking. Carbonation brings out the maple syrup and coconut profile a little heavier than the coffee, but overall this is a great example of the fun brewers can have with a Brown Ale.

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