

HENNEPIN
 FARMHOUSE SAISON WITH SPICES

THE BEER

Inspired by the traditional rustic brews of Belgium, our iconic American farmhouse saison is charmingly complex yet eminently drinkable. Artfully spiced and gracefully balanced, its champagne-like effervescence delivers a crisp, dry finish, delighting discerning drinkers everywhere. Now available in a 16oz cans, *Hennepin* can journey farther than ever before.

TASTING NOTES

Hennepin pours a slightly hazy pale straw with a fluffy white head. Aromas of spicy yeast and honey lead to flavors of ginger, toasted grain, and peppery spice. Sparkling carbonation, a pleasant lingering spice, and a crisp dry finish round out our beloved farmhouse ale.

FOOD PAIRINGS

While delicious on its own, Hennepin pairs remarkably well with a variety of foods, complementing shellfish, barbecue, cheeses, charcuterie and a wide range of spicy fare.

FAST FACTS

FERMENTABLES

Pilsner malt, flaked corn, dextrose

HOPS

Styrian Goldings, Spalter Select

SPICES

Ginger, grains of paradise, orange peel, coriander

YEAST

Ommegang house yeast

SHELF LIFE

Draft: 12 months
 Bottles: 24 months
 Cans: 5 months

ABV 7.7%
IBU 28
SRM 6

AVAILABILITY

Year-Round Complex
 12oz bottle 4pk & 750ml
 16oz can 4pk*
 1/2 bbl & 1/6 bbl kegs
 *select geographies

ACCOLADES

Gold: European Beer Star 2007
 Silver: World Beer Cup 2006
 Bronze: GABF 2006

