



PROST COLOGNE

Dry-Hopped Kölsch

A Collaboration with Prison City Pub and Brewery

THE COLLABORATION

Craft brewing is at its best when like-minded artisans celebrate each other's victories. To that end, we're proud to collaborate with our friends at *Prison City Pub and Brewery*, the recent winners of the 2019 NY Governor's Cup, and a truly remarkable team of brewers.

THE BEER

Introducing *Prost Cologne*, a dry-hopped Kölsch with a hop-forward American twist. This is a beer for brewers, with clean drinkability and the juicy flavor profile of modern dry-hops, sure to refresh and delight.

TASTING NOTES

Prost Cologne pours a light straw with bright white head. Juicy aromas of berries and citrus up front integrate nicely into the classic Kölsch base. The finish is light and refreshing and leaves you wanting more.

FOOD PAIRINGS

Pair *Prost Cologne* with your next barbeque. This classic style shines alongside grilled bratwurst, barbeque chicken, corn on the cob, and all manner of sides.

FAST FACTS

FERMENTABLES

2-row, NY Vienna Malt from 1886
Malt House, Fulton NY

HOPS

Saaz, Huell Melon, Mosaic

YEAST

German Kölsch yeast

SHELF LIFE

Draft 6 months
Cans 4 months

ABV 5%
IBU 30
SRM 5

AVAILABILITY

Allocation Only
4-pack 16oz cans
1/6 bbl kegs
Hopstate NY Pricing

