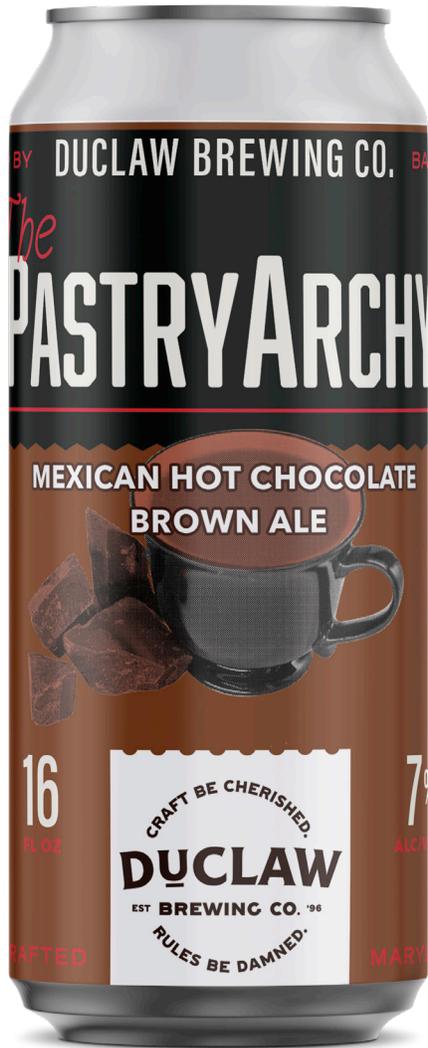


DUCLAW

EST BREWING CO. '96

SALES SHEET



THE PASTRYARCHY MEXICAN HOT CHOCOLATE

BROWN ALE

LIMITED RELEASE | 16 OZ CANS | DRAFT

7%
ABV

25
IBU

22
PLATO

AROMA: Hint of spices and light maltiness.

APPEARANCE: Brown.

FLAVOR: Mildly sweet, chocolate undertones throughout, with a hint of cinnamon spice.

MOUTHFEEL: Medium bodied.

HOPS: Chinook and Golding

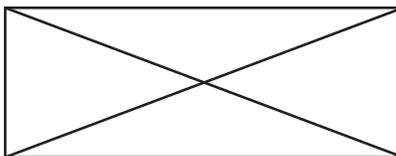
GRAINS: Pilsner, Munich, Honey, Crystal 60, Chocolate Wheat, Roasted Barley, & Corn

ADDITIONAL INGREDIENTS: Piloncillo sugar, lactose, cocoa nibs, ground ceylon cinnamon, & cocoa powder.

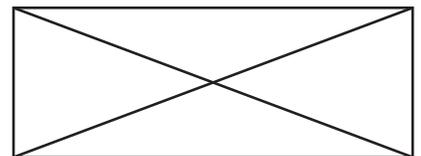
THE PASTRYARCHY MEXICAN HOT CHOCOLATE: Originating in Mexico, hot chocolate has evolved as its been adopted all over the world. This brown ale is a nod an early iteration of the traditional favorite, made with a bit of spice, deep chocolate, & lactose. (Oh, and drink it cold. The 'hot' refers to the spice, not the temp!)



16OZ CAN



4 PACK



MOTHERCASE