

- **Algeroth** -

6.6% Belgian Dubbel

Part Tradition, Part Innovation

6 different premium malts and an unfair amount of dark sugar was used as the base for the beer. But perhaps the most defining ingredient is the yeast. Harvested straight from a famous Trappist monastery in Belgium, this potent yeast gives the brew the edge of flavor that breathes continental Europe.

Freshly-made coffee and hand-shredded vanilla beans got added to the beer right before packaging to ensure maximum flavor potency.

*Algeroth truly lives up to our slogan "**Malt &***

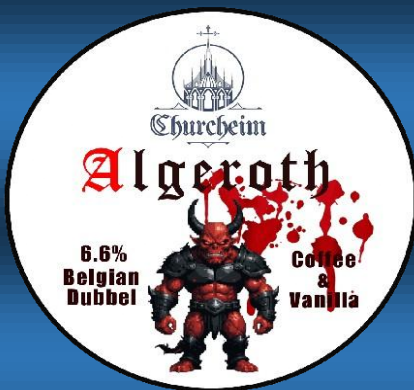


Food Pairings

- o FATTY CHEESE'S
- o ROAST BEEF
- o MUSHROOM STEW
- o VANILLA ICE CREAM

Key Flavor Notes:

Fruity esters, caramel, nuanced and mature sweetness, baked figs, smooth coffee, and hint of vanilla.



For more information and orders:

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