

MOYLAN'S BREWING CO.

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INGREDIENTS

Barley Malt:

Maris Otter Pale Malt
Crystal Malt
Munich Malt
Flaked Barley

Wheat Malt:

Torrified Wheat Malt

Hops:

Goldings

Yeasts:

White Labs #001 - Chico



PACKAGING



15.5 gal.
Sankey Kegs



5 gal.
Sankey Kegs



1/2 Gal.
Growler



12 x 22oz.
Bottles



MOYLAN'S

Extra

SPECIAL BITTER

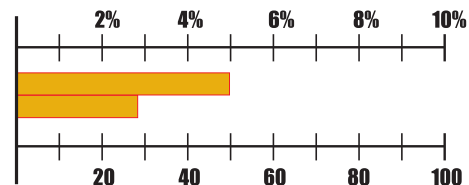
ALE

DESCRIPTION

This ale is a reflection of the many dedicated hearts and minds needed to brew a quality beer. Moylan's Extra Special Bitter is made exclusively with Maris Otter Pale malt, Munich and Crystal malt and Torrified Wheat malt all grown, germinated and roasted in Stowmarket, England by Muntons Malt. This beer was fermented with a pure culture US-05 from Fermentis, a division of Lesaffre Incorporated in France. Many thanks to Crosby and Baker, Ltd., for providing the quality malts and yeast used for this celebratory beverage.

BEER FACTS

5.0% alcohol by volume



28 total IBUs (hoppiness)

1.050 original gravity