

MOYLAN'S BREWING CO.

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Brewmasters:

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INGREDIENTS

Barley Malt:

American 2-Row Malt
Caravienne
Abbey
Munich
Special B

Hops:

German Northern Brewer
East Kent Goldings

Souring Agent:

Lactobacillus

Yeasts:

A blend of 3 different
Belgian yeasts



PACKAGING



15.5 gal.
Sankey Kegs



5 gal.
Sankey Kegs



1/2 Gal.
Growler



MOYLAN'S



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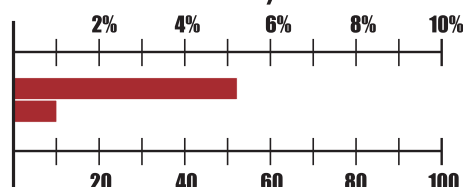
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DESCRIPTION

Lonely Tarts Club Ale is a sour brown cherry Belgian and is made with both sweet and sour cherries, fermented with three Belgian yeast strains, and soured with Lactobacillus. A very light use of German Northern Brewer and East Kent Goldings hops balances out this sensational sour. Lonely Tarts Club comes in at 5.3% ABV and is making its debut at the famous Northern California brewery just in time for Valentine's Day.

BEER FACTS

5.3% alcohol by volume



10 total IBUs (hoppiness)

1.056 original gravity