

david vs goliath

It is a very exciting moment for the beer industry, as a revolution is happening with craft beers gaining space from global beer giants. The world is tired of insipid, colourless and odourless drinks produced by purely financially driven breweries. The direction is clear: preference for quality well-brewed beers is definitely on the rise and microbreweries are spawning globally.

The financially driven giants are responding with aggressive mergers and acquisitions aiming at maintaining control of the market. They acquire small breweries to kill any insurgent competition. Product quality improvement is not part of their agenda.

Church HanBrewery is proud to play a very small part in this fight. We believe there is space for everyone, whether small or large. Join our fight by supporting your local breweries.

Did you know that the UK now boasts more breweries per head of population than any other county in the world?

church hanbrewery

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Brewed in a barn in a small village in the Cotswolds with fresh ingredients that are supplied locally and following traditional methods, our handcrafted beers are deliciously unique and 100% pure with no added artificial clarifying agents or preservatives.

ars gratia artis

We think brewing is an art and a way of life and our ultimate goal is to brew special beers with strong personality that are exciting and stimulating.

multum in parvo

We are true purists who believe real craft is in achieving much with little. That is why we use only a few and the freshest ingredients in our beers. Our recipes and processes are simple and inspired by traditional brewing.

witty bea

500 ml

WHEAT BEER - WITBIER

4.5%



suitable for vegetarians



CASH BACK WHEN YOU BRING YOUR BOTTLE BACK
PLEASE RECYCLE

INGREDIENTS: water, **wheat** malt, **barley** malt, hops, yeast, **mandarin**, **rosemary**, **mint**, corn sugar and water. Contains **gluten**. Nothing else.

Try with a slice of orange or lemon or a dash of lemonade.

Best served between 0-5°C.

Our master brewer's favourite, this one is for the *witbier* appreciator. We improved the traditional Belgian beer style by adding notes of mandarin and garden herbs and created a beer for the exploratory mind. The result is **Witty Bea**, an extremely refreshing and easy drinking beer that is aromatic and flavourful, a perfect match for spicy food.

BOTTLED ON

01 Jan 2016

BEST BEFORE

Jan 2018

MASTER BREWER'S APPROVAL