

beer? ale? lager?

Do you know the difference between beer, ale and lager?

Today, beer is a generic term for a fermented beverage that is normally made with water, malt, hops and yeast. There are many different types of beer, although they usually fall into two basic categories: ale and lager. The difference between ale and lager has to do with how the yeast ferments in the cask – top fermenting beers are ales and bottom fermenting beers are lagers.

According to that classification, bitters, IPAs, stouts, porters and most wheat beers are ales; whereas pilzens, pils, bohemians are lagers.

In the past, however, ale was a term for the fermented drink created without hops and beer or lager was the term for the drink with hops. Nowadays, almost all beers have some small addition of hops and this distinction between beer and ale no longer applies.

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.

rasp bea

500 ml

RASPBERRY WHEAT BEER

6.0%



suitable for vegetarians



CASH BACK WHEN
YOU BRING YOUR
BOTTLE BACK

PLEASE RECYCLE

rasp bea

The elegant pink body contrasting with the thick head, the irresistible fruity aroma, and the natural sharpness from raspberries make **Rasp Bea** equally appealing to beer and non-beer drinkers. Undeniably a summer drink, it is also a great match for desert and cheese.

This beer is brewed with real fruit!

Best served very cold, between 0-5°C.

INGREDIENTS: water, **barley** malts, **wheat** mal, hops, **raspberry, raspberry and lime** cordial (2.5%), yeast, and corn sugar. Contains **gluten**.

Nothing else.

MASTER BREWER'S APPROVAL

BEST BEFORE

Jan 2018

BOTTLED ON

30 Jan 2016

BATCH
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