

cloudiness is purity

Although counter intuitive, unfiltered and unclarified beers are in fact a lot purer than you may imagine.

Filtering is a common practice for most commercial breweries, as it increases return on investment (no need to wait for natural clearing) and sales (uninformed customers don't like harmless cloudiness and sediment). Some beers are even triple filtered! Yet filtering removes yeast and taste and without yeast there is no natural carbonation. Filtered beers must be carbonated artificially through a process that is neither traditional nor sustainable.

In addition to that, commercial beers are commonly clarified with animal products such as isinglass (fish derived) and gelatine (collagen from various animal by-products).

All our beers are unfiltered and suitable for vegetarians! They may contain small traces of delicious yeast and harmless sediment. Ideally, store the bottle upright and when serving slowly pour the whole content in glasses and wait a couple of minutes to settle.

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.

red beetter

500 ml

BITTER WITH BEETROOT

5.0%



suitable for vegetarians



INGREDIENTS: water, **barley** malts, hops, yeast, **beetroot** (less than 1%), and corn sugar. Contains **gluten**. Nothing else.

This beer is brewed with real vegetable!

Best served cool (definitely not warm!) between 8-12°C.

With a beautiful brown-red colour from a small amount of organic beetroot juice, **Red Beetter** is a great treat for the real ale appreciator. Very malty, smooth, with low hop aroma, and presenting balanced hop bitterness, this beer is very easy drinking and extremely refreshing.

BOTTLED ON

23 Dec 2015

BEST BEFORE

Dec 2015

MASTER BREWER'S APPROVAL



BATCH
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