

DUBBEL ALE

ABV 7.0% (2.31 UNITS OF ALCOHOL PER 330ML)

Bottle re-fermented and naturally gluten free. The latest edition to our range of beers from ancient grains. The Dubbel style originated in Belgium, possibly as a “second style” offered for sale by monastic breweries. Green’s Dubbel is the world’s first version of this style produced from ancient grains, all gluten-free ingredients.

Tasting Notes

In the classic Dubbel fashion, a hint of dark-sugar and toffee flavour; and a traditional Belgian yeast bouquet.

Ingredients

Water, naturally gluten free ancient grains; buckwheat, millet, brown rice, sorghum, hops, yeast.

TRIPEL ALE

ABV 8.5% (2.81 UNITS OF ALCOHOL PER 330ML)

Bottle re-fermented and naturally gluten free, Triple Ale is the latest edition to our range of beers from ancient grains.

“Tripel” is a style that was originated by Westmalle Trappist Brewery in the 1930s. Rich and full-flavoured, these are satisfying beers beloved by beer aficionados. Many breweries now produce a Tripel, but a Tripel made from ancient grains, without barley, is a particular accomplishment.

Tasting Notes

Light body for beer of this strength; spice and herb nose with flavours of candied fruit. Aromatic, long finish.

Ingredients

Water, naturally gluten free ancient grains; buckwheat, millet, brown rice, sorghum, hops, yeast.