

# Monk's Café

## FLEMISH SOUR ALE

DENSITY - 5.5% ABV

PACKAGING - 11.2 fl. oz Bottle and Can., 25.4 fl. oz.

Bottle, 20L Kegs

DRINKING TEMPERATURE - Serve between 42° and 46° F

BREWED & BOTTLED BY - Br. Van Steenberge



From the traditional Flemish Oud Bruin (old brown) style, Monk's Café is a sour ale for every type of beer drinker. The burgundy color sets an expectation of richness or heaviness, but the taste is bright and refreshing.

The slight tartness is replaced by a mild sweetness, with notes of sour cherry. There is no fruit in this beer, however, as the flavor has been developed through the careful process of controlled aging.

With an ABV of only 5.5%, Monk's Café is a sessionable sour that appeals to a wide range of palates. Sweet and sour flavors dance on the tongue, and the crispness of the finish always demands another round. Monk's Café is the beer that anyone can love ... even if they don't love beer.

**Suggested Food Pairing:** *Battered Fried Foods, Bacon and BBQ*

**Suggested Cheese Pairing:** *Aged Dutch Gouda, Double Cream Brie, Gorgonzola*



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11.2 oz. Bottle



11.2 oz.- 4pck Bottle



750ml Bottle



11.2 oz. Can



11.2 oz.- 4pck Can Wrap

