



AGED PALE

PETRUS

AGED RED

#BestPetrusCocktail Competition

Winning cocktail and it's creator to be featured in Draft Magazine and will win a trip for 2 to visit Brewery De Brabandere in Belgium in September 2017

Recipe Rules:

1) The recipe should be a variation one of the 6 classic cocktails.

- Daiquiri
- Jack Rose
- Manhattan
- Sazerac
- Sidecar
- Martini

2) Use Maximum of 6 ingredients in under 6 steps.

3) Recipe must include Petrus Aged Pale or Petrus Aged Red.

How do you enter?

Share a video of you making your #BestPetrusCocktail on your businesses Instagram, Facebook or Twitter.

Must tag @PetrusSourBeers @GlobalBeer and use #BestPetrusCocktail to enter competition.

Also include #Mixology #BelgianBeer if space allows.



The Top Ten Entries will be selected by Brewery DeBrabandere to be re-created by a member of USBG for a panel of judges in Summer of 2017 including:

- Albert DeBrabandere - 6th Generation owner of Brewery De Brabandere
- Adam Levy - Founder of New York International Spirits Competition
- A Representative of the USBG
- Daniel Leeman - Sales/Marketing Director for Global Beer Network

* Winner of the USBG #BestPetrusCocktail Competition to be held in Burlington,VT and will be automatically entered into the final round.

PETRUS "The Perfect Blending Beer"

