

THE BOILERHOUSE

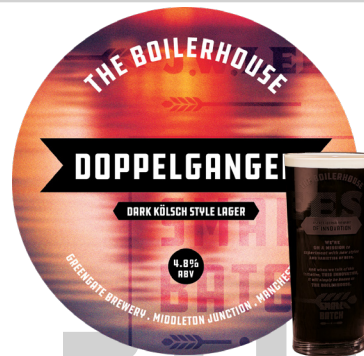
2025
CYCLE ONE
LAUNCHING 3RD FEBRUARY



Allergens: Malted Barley, Oats
Vegan: yes

STYLE: NEW ENGLAND IPA
ABV: 4.2%
PACKAGING: CASK AND KEG
BITTER: ●●●●○
SWEET: ●●●●○
● DEEP GOLD, HAZY
● TROPICAL FRUIT, STONE FRUIT
● GRAPEFRUIT
● CITRA, MOSIAC, GALAXY

A BOLD COLLABORATION WITH VOCATION BREWERY, THIS NEW ENGLAND IPA POURS DEEP GOLD AND SUPER HAZY. BURSTING WITH JUICY TROPICAL AND STONE FRUIT FLAVOURS, IT'S SMOOTH ON THE PALATE, WITH A SOFT BITTERNESS THAT LINGERS JUST ENOUGH. A HAZY DELIGHT FOR HOP LOVERS.



Allergens: Malted Barley
Vegan: yes

STYLE: DARK KÖLSCH-STYLE LAGER
ABV: 4.8%
PACKAGING: KEG
BITTER: ●●●●○
SWEET: ●●●●○
● DARK
● ROASTED MALT
● LIGHT, BREADY, HONEY
● PHOENIX, HALLERTAU BLANC

DEEP IN COLOUR AND BEAUTIFULLY SMOOTH, THIS DARK KÖLSCH-STYLE LAGER BLENDS ROASTED MALT RICHNESS WITH DELICATE HONEY UNDERTONES. A SUBTLE SWEETNESS COMPLEMENTS ITS CLEAN, CRISP FINISH, DELIVERING A REFRESHING YET INDULGENT EXPERIENCE. LIGHT ON THE PALATE BUT FULL OF CHARACTER, IT'S A PERFECT HARMONY OF MALT COMPLEXITY AND EFFORTLESS DRINKABILITY.



THE BOILERHOUSE

2025
CYCLE ONE
LAUNCHING 3RD FEBRUARY



STYLE: GOLDEN ALE
ABV: 3.9%
PACKAGING: CASK
BITTER: ●●●●○
SWEET: ●○●○○○
④ BRIGHT GOLD
④ HOPPY, CITRUS
④ LEMON, LIME, TANGERINE
④ MANDARINA BAVARIA, CELEIA

Allergens: Malted Barley, Oats
Vegan: no

A RADIANT GOLDEN ALE WITH A HARMONIOUS BLEND OF HONEY-KISSED MALTS AND CITRUS-INFUSED HOPS. CRISP AND REFRESHING, THIS HOPPY BREW HAS HINTS OF LIME, LEMON AND TANGERINE – A CITRUS HAVEN.



STYLE: BELGIAN ALE
ABV: 5.0%
PACKAGING: KEG
BITTER: ●●●○●
SWEET: ●●●●○
④ AMBER
④ VANILLA, CLOVES
④ MALT, SPICE
④ ADMIRAL, SAZ

Allergens: Malted Barley
Vegan: yes

A CLASSIC BELGIAN ALE WITH A RICH AMBER HUE. INVITING AROMAS OF VANILLA LEAD INTO A SMOOTH, MALTY BODY BALANCED BY WARMING SPICY NOTES. SUBTLE SWEETNESS AND HINTS OF CARAMEL LINGER, DELIVERING A COMPLEX YET APPROACHABLE FINISH. A TIMELESS BREW FOR THOSE WHO APPRECIATE DEPTH AND TRADITION IN EVERY SIP.

