

THE PIKE BREWING CO.  
SEATTLE USA

BOTTLE

DRAFT

OG

1.075

ALCOHOL

9.00% ABV

MALT VARIETIES

ORGANIC PALE & PILS,  
WHEAT, AROMATIC

HOP VARIETIES

NUGGET, SAAZ  
+ ORGANIC SUGAR

[www.pikebrewing.com](http://www.pikebrewing.com)

12 x 22oz. DINNER SIZE  
15.5 GALLON  
5.16 GALLON  
AVAILABILITY VARIES BY MARKET

(206) 622-6044

IBU 34

WESTMALLE YEAST

COLOR

STRAW

\*\*\*\* Highest Rating  
Celebrator Beer News  
Blind Tasting, June 2009

FLAVOR PROFILE

**B**ig, full-bodied and complex with a yeasty nose, fruity esters and a round but dry backbone. Hints of honey, spice and exotic fruit play with the senses. Powerful, yet gentle.

HISTORY

**B**rewing was introduced to the West through monasteries in Europe and the British Isles. At a time when most people were illiterate, instead of giving their beers names, the monks painted crosses on the casks to identify the different styles they made. One, for session beer that could be drunk daily; two, for special stronger beers; and three, for beers reserved for holy days. Over the centuries, the crosses turned on their side and became Xs and to this day, X is a symbol of alcoholic strength. Monk's Uncle is XXX.

