



- REKOLA BREWERY -

FINLAND

People are different, prefer different types of foods, beverages and flavours, therefore we produce slightly different beers.

Brand new craft brewery located at Southern Finland. First beers were made during summer 2012.

"My background is in professional kitchens, and it certainly shows in our beers", says brew master Jari Leinonen. "There are many ways to produce flavours in beer. You can brew the traditional way by using malt, yeast and hops. But if we look farther back in time, beers have been flavored with a variety of ingredients. All around the world brewers have used fruits, sugars, syrups, berries, herbs, etc to season their beers."

Rekola Brewery's beers are made from natural ingredients only and are designed to match certain foods but, the beers can be enjoyed as just as much on their own!

CROWN CAP, IT'S THE LOGO FOUR BEERS In Line









MONK'S

50 CL

DUBBEL

Monk's Dubber is a nearly and spirited brownish ale.

It's an excellent partner

The flavors like aged for strong flavors like aged cheeses, or to be enjoyed in a quiet moment.



SUMMER WHEAT

ÝΟL 50 CL

4,3% Wheat beer seasoned w Wheat beer seasoned with refreshing on hot summer days. Aperfect partner for sushi or fresh fish.

> The health effects of ginger are a well known fact. Rekola Brewery uses ginger in a way that preserves most of the active substances. The top seven common health benefits of ginger are: it reduces pain, inflammation and motion sickness, cold and flu prevention, migration relief, aids in the treatment of allergies, relieves rheumatism pains and treats severe stomach ailments and hearthurn.



AMERICAN COUSIN

Unfiltered American style pale ale with citrus scent. Suits well with greasy BBQ-dishes, and is really 50 CL amazing and refreshing on



NORDIC FOREST

4,5% Brown ale seasoned with spruce shoots. Excellent companion for game dishes as the spruce shoots 50 CL give the beer lots of unique characteristics and flavours from the forest.

> Spruce shoots are rich in trace substances, A and C vitamins, and antioxidants. Spruce shoots ease aches, stomach ailments and arthritis symptoms, volatile essential oils loosen mucus and relieve inflammation. In the Nordic countries spruce shoots are gathered during spring, they can be used in tea and also for cooking purposes.

Ingredients:

water, malted barley, dark syrup, hops and yeast.

Ingredients:

water, malted wheat, malted barley, wheat, ginger, hops, yeast, coriander seed, orange zest.

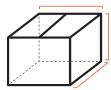
Ingredients:

water, malted barley, hops and yeast

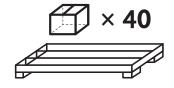
Ingredients:

water, malted barley, spruce shoot syrup, hops and yeast

PACKAGING INFORMATION



corrugated cardboard package measurements: 240 x 360 x 290 mm



One Pallet contains 40 boxies = **800 bottles** in 5 storey



One box contains 20 bottles = 10 liters