



YEAR-ROUND BREW

Come visit us and
take a tour of our brewery

Tasting Rooms & General Store Hours:

Mon. - Wed. 11am - 7pm

Thurs. - Sat. 11am - 8pm

Self-Guided Brewery Tours:

Mon. - Sat. 11am - 8pm

Please check www.troegs.com for tour times and to make a reservation

TRÖEGS ANTHOLOGY No. 3

A sublime collection of our finest brews, Tröegs Anthology No. 3 includes Pale Ale, HopBack, JavaHead, and Troegenator.

TASTING NOTES

Tröegs Pale Ale is an American style Pale Ale that is aggressively hopped with Northwest Cascades and balanced with crystal malts to create a hoppy, copper-colored crisp ale. An excellent example of a classic American Pale Ale.

HopBack Amber Ale is deep amber in color under a huge creamy head. The aroma very apparent, bold and spicy with a slight floral character. Balanced with caramel malt, this well-rounded amber ale has an up-front floral spice that builds with a flush of sweetness.

JavaHead Stout contains a blend of locally roasted espresso and Kenyan coffee beans by St. Thomas Roasters in Linglestown, PA. JavaHead's recipe is based off of our original oatmeal stout. After the boil, the hot wort passes through our hopback vessel on it's way to fermentation. Packed full of whole leaf hops and a bed of ground coffee beans, the hopback vessel is similar to using a huge French press, intensifying the coffee nose and releasing subtle hints of coffee flavor. The result is a lush oatmeal mouthfeel balanced with cocoa, roast and subtle coffee flavors.

The Troegenator Double Bock, is a dark, strong lager (8.2% abv). It pours into a glass with a bronze to brown color, fluffy white head and a bready malt aroma. The rich, warming feeling has subtle spicy flavors. The style, Double Bock, dates back a century or so ago. During periods of fasting without solid foods, the Monastic brewers relied on the double bock; a stronger, richer beer to fulfill their basic nutritional needs.

