

## Cerveceria La Brü Morelia, Michoacan, Mexico

La Brü began in 2006 as a collaborative project amongst three home brewers in Morelia, Michoacan, Mexico. In 2013 La Brü won Best Of Show with it's Doble IPA in the national pro brewer's competition, Copa Cerveza MX and La Bru beers are now enjoyed from Tijuana to Cancun.

In recent years, La Bru has increasingly focused on developing original and innovative products using native Mexican ingredients. La Brü are inspired by the vast food biodiversity in Mexico and passionate about share Mexico's unique flavors through La Brü beers.



## **CULTOR de ORO** Honey Smoked Ale

5.8% alc./vol.

From sowing to harvest, the hands of small Mexican farmers (Cultor de Oro = Gold Farmer) bring high quality seeds, grains, flowers and fruits to us. The result is "Cultor de Oro", a richly flavored beer using smoked malt and honey collected by bees from local avocado flowers.

Malts: Pilsner malt, Smoked malt,

Caramalt

Honey from avocado flower

IBU: 23 | EBC: 27

Format: 24/12oz bottles | 6\*4 packs

{plastic holder}

Barcode: 7 503021 648211



## Slow Deer 3 NAHUALES Blonde Ale

5.3% alc./vol.

In Mesoamerican mythology Nahuales are masters of transformation. Transforming themselves into powerful animals or, in this case, into a head spinning beverage.



Cerveceria La Bru purchases three different types of corn {yellow, red and blue} at local markets in Oaxaca. They are proud to pay even more than market price to support the small family owned local farmers. In addition, they use "pitiona flower" {Lemon balm} which adds notes of lemon and mint. It grows around Oaxaca and is used in many different Mexican recipes such as soups, Mexican antojitos and others.

Malts: Pale malt & Caramalt | IBU: 19 | EBC: 11

*Format:* 24/12oz bottles | 6\*4 packs {plastic holder}

Barcode: 7 503021 648242

