



南京高大师啤酒有限公司
Master Gao Brewing Co. of Nanjing

Master Gao Brewing Co. of Nanjing was established in 2008 and started the Chinese craft beer movement with its "Brew Free" motto. Master Gao is the leading innovator & ambassador for craft beer in mainland China.

He has also developed the national homebrew competition and is the head of the craft beer association in China.



JASMINE BABY TEA LAGER 茉莉花茶婴儿肥拉格啤酒

5.4% abv

Jasmine Tea Lager uses Jasmine Tea produced in Guangxi province. Each tea leaf is roasted with fresh Jasmine flowers at least six times in order to get the optimum amount of aroma, while adding fresh jasmine flowers to each roasting cycle. The tea is then brewed at a medium temperature for hours to extract the tea flavor but with minimal tannin extract, which adds to the final beer's richness. The overall tea flavor on the beer is mild as to complement the lager quality of the beer, making this a most enjoyable and refreshing beer.

Format:

24 (6*4-packs) * 12 oz. can(s) / **Barcode:** 6971022600575
24 * 11.2 oz. bottle(s) / **Barcode:** 6971022600193

PUFFED RICE CHINESE PALE ALE 爆炒米香啤



OG 13.5° Plato
7.6% alc./vol.

Format: 24 (6*4-packs) * 12 oz. can(s)
Bar-code: 6971022600476

Like pop corns to Americans, puffed rice is a traditional snack to Chinese. Before they started to vanish about twenty years ago, puffed rice vendors had taken every neighborhood's street corners. They put rice into a high pressure cooker, and rotated the cooker over a charcoal stove. When inside temperature and pressure reached their targets, they released the cookers' valve with an iron level wrench. With a big 'bang!', all the rice will burst out of the cooker and get puffed instantly when they hit the cold air. It's amazing for children to watch a cup of 3oz rice turned into a big load of happiness.

When it comes to brewing, the whole grain puffed rice provides a cleaner and crispier body than gelatinized rice starch, and significantly more concentrated rice flavors. As a result Master Gao's Puffed Rice Chinese Pale Ale has notes of sake & malt balanced with tropical hops and a very dry finish.

A most remarkable combination of sake, saison and champagne.