

**DRAUGHT
BEER SELL
SHEET**



Ploughshare Brewing Co.
1630 P St., Lincoln, Nebr. 68508



Orville
Belgian Amber Ale with Brett

SPECIFICATIONS

Strength: 7.6% abv
Color: 13 SRM, orange
Bitterness: 33 IBUs
Carbonation: 2.7 vols

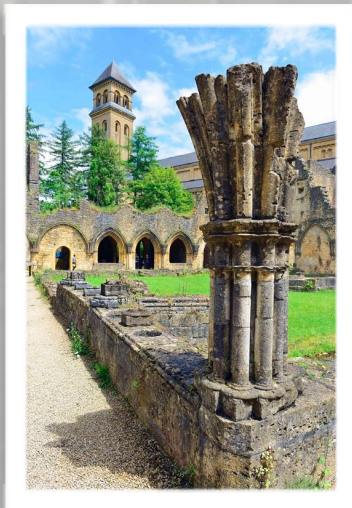
INGREDIENTS

Fermentables: Pale, Vienna, and Belgian Aroma malts, cane sugar
Hops: Magnum, Hallertauer, East Kent Goldings, Czech Saaz (dry-hop)
Water: alkaline natural water with added calcium
Yeast: Trappist ale yeast and Belgian *Brettanomyces* culture

DESCRIPTION & SELLING POINTS

Orville is a new seasonal brew that respects the creativity and tradition of Belgian monastic ales. Orville begins as a simple amber ale fermented with an abbey ale yeast, undergoes a second fermentation with *Brettanomyces* yeast (aka "Brett"), and is dry-hopped with Czech hops. It is a dry, tart, complex brew: woody, peachy, marshmallows, tea-like tannins, delicately sour with high carbonation.

FOOD PAIRINGS Very versatile beer! Goes with salty hors d'oeuvres: prosciutto/cured ham, sardines, pretzels; shellfish (steamed mussels is a classic!), fries, charcuterie, pork, green vegetables, mustards and curries; cheeses: earthy, aromatic rinds; desserts: orchard fruit, custards, pastries.



Abbaye d'Orval, Belgium

WHOLESALE AVAILABILITY

Container	No. 12-oz Servings	Retailer Price	Cost per Serving	Brewery Offsale
1/2 bbl	165	\$195	\$1.18	\$259
1/4 bbl	82	\$119	\$1.45	\$159

K&Z Distributing, Lincoln area
Premier-Midwest, Craft-Centric Div.
Omaha area