



American Pale Ale

Initial density: 1.046 - 1.052
Final density: 1.006 - 1.010
IBU:31
SRM:3

This beer is an IPA reinvented. Aromatic hops such as Citra, Simco, and Cascade are generously used to contribute to the pleasant aroma. It's a pale colored beer.

Ingredients: Two-Row Barley Malt.

Hops: Citra, Simcoe et Cascade.



I.P.A. India Pale Ale

Initial density: 1.057- 1.062
Final density: 1.008 - 1.012
IBU:65
SRM:6.8

A copper-colored beer with malt and caramel flavours. When you take a sip, a fresh hop blast slowly fades away and the malt creeps up gently. A refreshing, lingering after taste will appeal to fans of IPA style.

Ingredients: Two-Row Barley, Black Malt, Flack Oats.

Hops: Chinook, Cascade, Styrian Goldings.



Red / Rousse

Initial density: 1.046- 1.052
Final density: 1.008 - 1.012
IBU:32
SRM:14.3

Traditionally English, this beer with a rich red color, offers fruity flavours enhanced by a touch of caramel. The hops used give it an average bitterness well balance with the malty character.

Ingredients: : Two-Row Barley Malt, Flake Oats.

Hops: Northern Brewer, Cascade, Styrian Golding.



Blanche / White

Initial density: 1.040 - 1.046
Final density: 1.000 - 1.010
IBU:10
SRM:2.8

This white pale yellow and slightly veiled is above all thirst quenching. It's flavours are fruity and its bitterness is subtle. A slight acidity adds to its unique character. It is typical of the Belgian Wit Beers with curaçao orange and coriander notes. Good in all seasons, it is perfect for summer and patio.

Ingredients: Two-Row Barley, Wheat.

Hops: Cascade, coriander, curaçao orange.



Blonde

Initial density: 1.046 - 1.052
Final density: 1.006 - 1.010
IBU:24
SRM:3

The Blonde, is a pale and luminous beer with a very pleasant fruity flavours reminiscent of citrus and apricot. Surprise your friends and family with this delicious, fresh beer. It appeals to both amateurs and connoisseurs alike.

Ingredients: Two-Row Barley Malt.

Hops: Northern Brewer, Styrian Golding.



DDH (Double Dry Hopped)

Initial density: 1.046 - 1.052
Final density: 1.006 - 1.010
IBU:31
SRM:3

Our Double Dry Hopped is a typical IPA American style beer. The hops used are Citra and Simcoe. The Lallemand Verdant yeast will amplify the tropical fruity aroma. This is a pale blonde, rich and refreshing beer



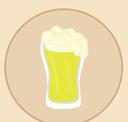
Scotch Ale

Initial density: 1.060- 1.066
Final density: 1.010- 1.014
IBU:20
SRM:19

The Scotch Ale by Micro-Brew honors the Scottish tradition. Our brewer has studied and brewed with brewers in Scotland. He created a beer that reminds him of the Highlands and the mysterious side of Scotland. Caramel-colored, it is soft and has a peaty and smoky taste with a perceptive mild bitterness. Typically Scottish!

Ingredients: Two-Row Barley Malt, Peat Malt, Oats.

Hops: Northern Brewer.



White I.P.A.

Initial density: 1.050 - 1.056
Final density: 1.008 - 1.012
IBU:45.9
SMR:3.2

This slightly hazy beer is in the White IPA style. Included in the kit, you will find 1 ounce of Columbus Hops for dry hopping. Add it 3 days before bottling.

Specific aroma descriptors include black pepper, liquorice, curry and subtle citrus. It should please amateur that enjoy hoppy beers!.

Ingredients: Two-row Barley Malt, Wheat malt.

Hops: Chinook, Cascade, Simcoe, Columbus Chinook.



Cascade Blonde

Initial density: 1.046- 1.052
Final density: 1.007- 1.011
IBU:24.9
SRM:3

This «single hop» has refreshing tones of grapefruit and citrus notes that is an iconic trait to Cascade hops. We also added malted wheat which gives it a roundness and a beautiful creamy head. The Quebec (Beauce Region) Cascade hops gives this beer a character that true lovers will appreciate.

Ingédients: Two-Row Barley Malt, Wheat.

Hops: Cascade.



Northern Brown Ale

Initial density: 1.056 - 1.062
Final density: 1.006- 1.010
IBU:41.2
SRM:19

A beer with hints of caramel, biscuits , and well balanced on the hop side. It is endowed with a beautiful amber color and generous portion of hops.

Ingredients: Two-row Barley Malt, Black Malt.

Hops: Chinook, Cascade, Styrian Golding.



Stout

Initial density: 1.054 - 1.060
Final density: 1.016 - 1.020
IBU:42
SRM:40

This black ale will let you discover the joys of its Irish tradition. Its deep black colour as well as its creamy and abundant foam are characteristic of a stout. It has powerful chocolate and coffee flavors. Its bitterness makes it a beer for savvy amateurs.

Ingredients: Two-Row Barley Malt, Oats, Carafa, Chocolat.

Hops: Northern Brewer, Chinook.



Weizenbier

Initial density: 1.050- 1.056
Final density: 1.008 - 1.012
IBU:26
SRM:9

The Weizenbier is a white beer with a high bitterness, originally brewed in Bavaria, Germany. The Weizenbier from Micro-Brew is made from 50% barley and 50% wheat, which gives it an amber color. Added to this is a touch of roasted malt, which brings body and complexity. Hops are present in the mouth with a small resinous side, quickly followed by an explosion of grapefruit and flower aromas.

Ingredients : 2Row Barley, Black Malt, Oats.

Hops: Cascade, Chinook.