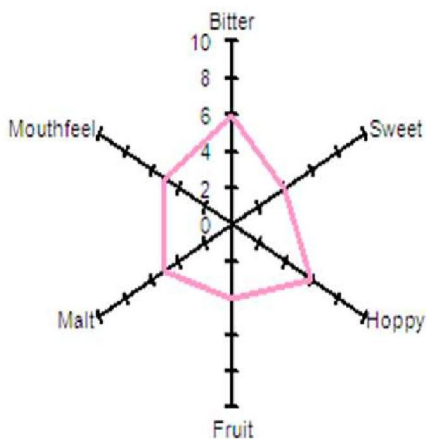




# MEANTIME LONDON



**EXCLUSIVE TO  
THE OLD BREWERY  
GREENWICH**



Flavour

Profile

## KELLERBIER

**CELLAR SERVED FRANCONIAN LAGER**

**4.6% ABV**

**HAZY & GENTLY SPARKLING**

Kellerbier - traditionally made with local ingredients and rarely drunk far from home - is served, unfiltered and slightly hazy, straight from the maturation vessel. These casks or tuns are typically 'ungespundet' or unbunged, giving this beer a very low level of carbonation making 'cellar beer' a very artisanal style that is still widely popular in its Franconian homeland.

Meantime's Kellerbier is no exception. A lager conditioned in the vessel from which it is dispensed, it is made with malt sourced from as close to the brewery as possible, and purely Kentish hops, to produce a darker than normal lager. It also typically displays lots of hop aroma and a dryness of finish that makes it popular as an appetising aperitif.

Served direct from the cellar by compressed air rather than CO<sub>2</sub> Meantime Kellerbier is a fine example of one of the world's great 'artisanal' beer styles.

### FOOD PAIRINGS

Goes well with cured fish, clam chowder, or pickled cockles with white pepper.

30litre kegs  
Best Before: 3 months

**BEER COLOUR**



serve chilled

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