



BROOKLYN
Greenmarket
Wheat

BROOKLYN GREENMARKET WHEAT

Brooklyn Greenmarket Wheat Beer is brewed from 70% New York State-grown wheat and barley. Drinking this lovely beer helps reinvigorate the state's grain industry and benefit GrowNYC's mission to support family farms, farmers markets, gardens, recycling and education. Greenmarket Wheat is as bright and refreshing as a summer day. The Raw wheat gives this beer its zing, barley malt brings depth, and Belgian yeast lends complexity. Accented with orange peel, local honey and a dash of coriander, the beer is naturally carbonated by re-fermentation in handsome 750ml bottles.

For now, Brooklyn Greenmarket Wheat is only sold in New York City. The beautiful, Milton Glaser-designed bottles are available at your locally-minded restaurants, bars and at some GrowNYC Greenmarkets around the city.

For more information, visit BrooklynBrewery.com and GrowNYC.org.

MALTS

NY State Wheat,
NY State 2-Row Malt,
Canadian 2-Row Malt

HOPS

Perle

YEAST

Our house Belgian strain

OTHER ADDITIONS

Indian Coriander,
Bitter Orange Peel,
NY State Honey

O.G. 12.5° Plato

ABV 5.5%

