

7.8% ABV
20 IBUs
18° PLATO

MALTS:
TWO-ROW PALE*, MUNICH*,
60°L CARAMEL*, 120°L
CARAMEL*, BLACK*,
CHOCOLATE MALT*

HOPS:
BRAVO*, CALYPSO*

ADJUNCTS:
CINNAMON*, NUTMEG*,
CACAO*, CHILI PEPPER*

*ORGANIC



AVAILABLE
FORMATS:



PRODUCT
CODES:

1/12 OZ
7 46546 00106 3



6/12 OZ
7 46546 00086 8



MY TURN: ANAI

MEXICAN HOT CHOCOLATE ALE

Anai, Lakefront's Catering Sous Chef, brewed this Mexican Hot Chocolate Ale. She wanted a beer that tastes like the Mexican hot chocolate she and her family drink alongside slices of Rosca de Reyes cake, as they celebrate El Día De Reyes. Pouring up dark-brown with a fluffy mocha-colored head, Anai's beer delivers all the flavors found in a mug of Mexican hot chocolate: roasty, semi-sweet chocolate with slight honey-like notes, followed by spicy-sweet cinnamon and nutmeg. Finishes with just enough chili-pepper heat to keep warm until spring.