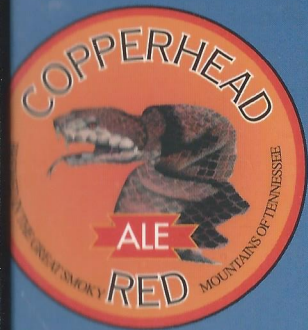
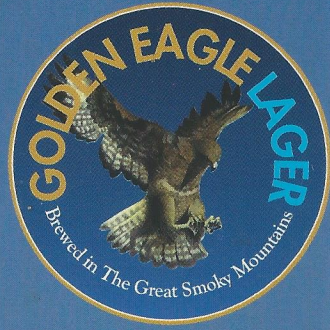


Fresh-Brewed &

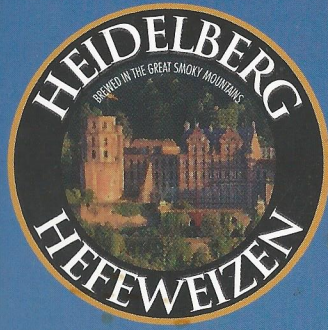
FROSTY



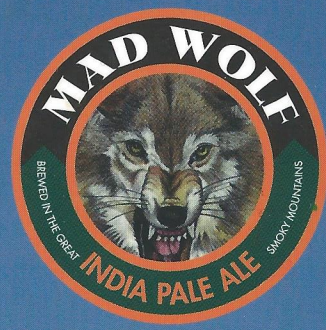
This red ale is brewed with a blend of 3 different malts. It has a malty complexity similar to the special "Sticke" Altbiers brewed on special occasions by brewers in Dusseldorf, Germany. The subtle malty sweetness is perfectly balanced by choice German and American hops. Copperhead Red goes perfectly with spicier dishes. 5.5% alcohol by volume.



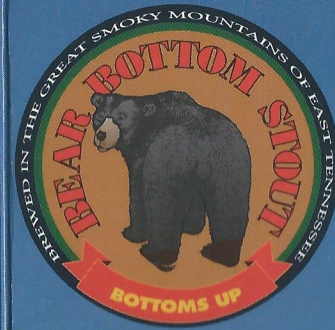
A German-style lager brewed with four types of malted barley and noble European hops. The smooth, full flavor of this lager will transport you back to the beer gardens of Bavaria. Golden Eagle Lager goes well with any food. 4.5% alcohol by volume.



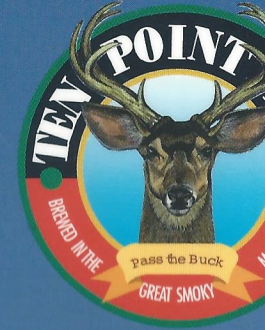
A traditional unfiltered German style wheat beer (Weizenbier). The 50/50 blend of choice 2-row and German wheat malt, plus German Hallertauer hops makes this Hefeweizen truly representative of the style. This refreshingly different beer style is now brewed year round. It can be served in the traditional manner with a slice of lemon on the side. 5% alcohol by volume.



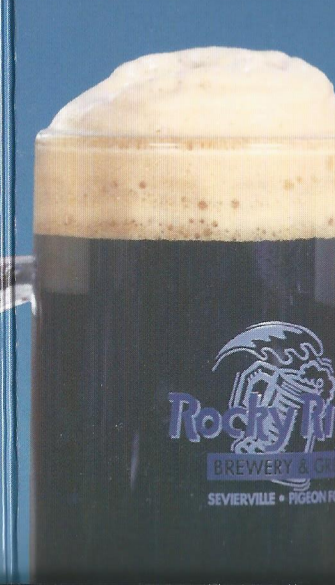
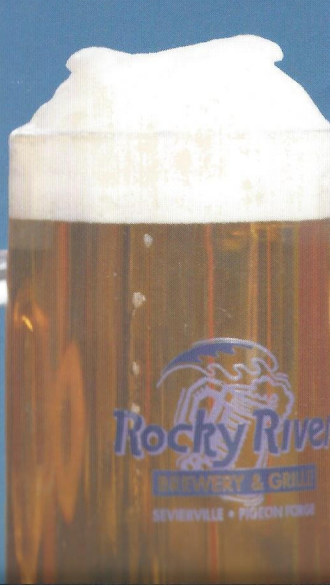
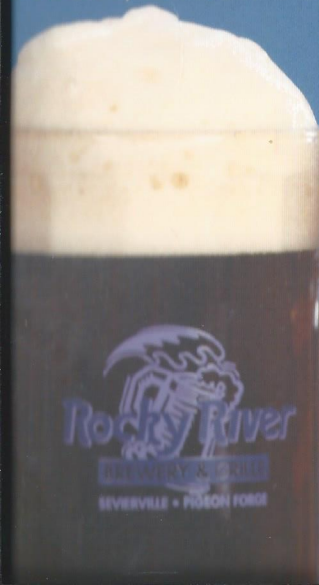
A maltier version of the typically dry, hoppy India Pale Ales of British origin. One of our favorites if you are looking for an ale with big body, higher alcohol, and good hop flavor. 6% alcohol by volume.



A dry stout with a smoothness of flavor usually found only in stout from the Emerald Isle itself. **Bearbottom Stout won the Gold Medal in the Irish Style Dry Stout category at the 1998 Great American Beer Festival.** This beer goes best with hearty foods. 4.4% alcohol by volume.



A light bodied, German-style ale modeled after the famous Kölsch of Cologne, Germany. Ten Point is cold-like a lager beer, to enhance its smooth flavor and light body. Satisfying without filling. Our lightest. 4.3% alcohol by volume.





GRIST

Malted barley is milled to a consistency that guarantees the best yield of malt sugars without extracting harsh flavor compounds from the grain husk.

MASH

The grist is blended with hot water at a specific temperature to create the mash. The Brewmaster then utilizes a series of temperature controlled "steps" during the mashing procedure to produce a mixture of fermentable and unfermentable malt sugars that will determine the flavor profile of the chosen beer style.

MALTING

Once the starches in the malt are fully converted, the sugars in the mash are separated from the grain husks by spraying hot water over the grain bed and allowing the sugar to percolate through the grain bed and a false bottom that allows liquid flow only, much like a coffee filter. The liquid collected is called sweet "wort" (pronounced "wert").

BOILING & HOPPING

The sweet wort is boiled to extract bitterness from hops that are added at intervals during the boil. Once the sweet wort has been boiled with hops it becomes "bitter wort."

FERMENTATION

The bitter wort is cooled by pumping it from the kettle to the fermenter through a heat exchanger. The yeast is "pitched" or added to the cool wort, and fermentation begins. During fermentation, the yeast ingests sugar and produces two major by-products: alcohol and carbon dioxide, along with hundreds of flavor compounds.

CONDITIONING (AGING)

Once the yeast has used up all of the sugars in the wort, the temperature of the beer is gradually lowered to 35° or below. When the yeast has settled out, the beer is left to cold-age for a period of time appropriate to the style. Following the aging period, the beer is filtered to remove residual yeast cells to provide a clear product.

CARBONATION

Once the beer has filtered into a bright tank, the CO² level is adjusted to the proper level by forcing carbon dioxide through a stainless steel rod. Once the desired level of carbonation has been reached, the beer is then kegged and is ready to be served.

Rocky River Brewing Company is the newest and largest craftbrewery in Tennessee. Our state-of-the-art brewing facility has a yearly capacity of 4,800 barrels (148,800 gallons). Approximately 3/4 of our output consists of ales and 1/4 of lagers. Six beer styles are

offered year-round and two more are seasonals or Brewmaster's specials. We at Rocky River Brewing Company hope you enjoy our award-winning craftbrews listed on the other page. Above are some fine examples of brewing technology we thought you might find interesting.