

Orlando Brewing Pale Ale

Organic American Pale Ale

Description: An All-American beer. American organic grown malts, zesty American grown hops and the American ale yeast clearly identify this beer as homegrown. Refreshingly hoppy, pale yet tan and complex maltiness epitomize what this pale ale has brought to the American beer culture. Crisp, clean, sassy and complex, American ale at it finest.

Aroma: Enticing hop aroma from late kettle additions of American hop varieties.

Appearance: Amber gold.

Flavor: American hops lend a unique balance to the commanding malt flavor. Organic caramel flavors and fresh “baked bread” flavors are evenhanded with the full malt taste.

Mouthfeel: Refreshing and lightly carbonated. Long lasting rock head and thirst-quenching flavor.

Overall Impression: Very refreshing.

History: An American adaptation of English pale ale.

Comments: In the past, this ale was known as American amber ale.

Ingredients: American organic two-row pale ale malt, American organic Crystal and CaraPilsner malts all mixed to give a considerate body. Truly American Cascade hops, lend a citrusy flavor.



Vital Statistics:

OG: 1.051
IBUs: 16.4
FG: 1.006
SRM: 6.1
ABV: 6.25%

Packaging: 5 gallon Slims, 15.5 gallon Kegs, & 12 oz. Bottles.



Online PDF



Online Data

Brewery: Orlando Brewing is the south's oldest certified organic brewery. Located at 1301 Atlanta Avenue Orlando, FL 32806. We are locally owned and operated. Call 407-872-1117 or www.orlandobrewing.com.