



PENN BREWERY  
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PITTSBURGH, 15212

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WWW.PENNBREW.COM



@pennbrewery

# TANGERINE SWIRL™

## TANGERINE CREAM ALE

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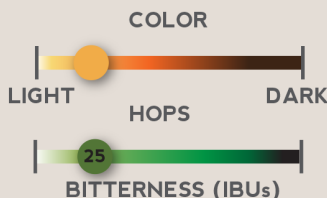
ABV  
5.3%

OG/plato: 12.0

FG/plato: 2.9

Hops: Summit, 7C's

Malt: 2-Row, Munich  
White Wheat,  
Lactose Sugar,  
Madagascar Vanilla  
Bean, and  
Tangerine Peel



### Tasting Notes:

Citrus forward, American hop aroma, and a hint of real vanilla and cream. Tangerine Swirl™ is made with real tangerine and Madagascar vanilla.

### FOOD PAIRINGS

Meringue & Key Lime Pie,  
Desserts, Vacation and a HOT  
Summer Day.



### PENN FACTS

- Penn Brewery began brewing craft beers in 1986.
- Penn was the first "tied-house" i.e., restaurant tied to a brewery, in Pennsylvania since Prohibition.
- 19th-century lagering caves can be viewed at our brewery. Only a few breweries in the US have these.

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Cream ales' history originated in pre-Prohibition times when they aimed to compete with mass-market lagers. This style was uniquely American, meant to mimic the refreshing, light quality of German Lagers, containing different ingredients and brewed with different methods. Typically containing 4.2 & 5.6% ABV, these beers are usually a little more bitter with a slight fruit flavor.

Many wonder if there is cream in cream ales. The answer is no. However, modern cream ales include a variety of adjunct ingredients, including lactose, milk sugar, and other ingredients, such as vanilla bean, in our version.

Adding fruit and other adjuncts such as coffee has become popular in modern cream ales. We add real tangerine peel to our Tangerine Swirl™ beer.

Availability: SEASONAL, LATE APRIL RELEASE



6-PACK



12-PACK



1/2 BARREL



1/6 BARREL