

BLAZE ORANGE



Because of spice trade, the Vikings changed the shape of the world. Vikings were the international tradesmen of their time who created trade routes and traveled as far as southern Thailand to bring back those all important spices used to preserve and flavor foods and drink.

Blaze Orange is light lager brewed with real orange extracts and exotic spices from South East Asia.

Spices in Blaze Orange include: Madagascar & Ceylon **Cloves**, Ground Guatemalan **Cardamom** Seeds; Korintje **Cinnamon** from the southwest coast of Sumatra in Indonesia growing wild on the slopes of Mount Kerinci; **Galangal**, a flowery and intense ginger that is used in Indonesian and Thailand cooking; and hand harvested, cracked Sarawak **White Peppercorns** from the island of Borneo for a warm peppery finish.

We strive to find the finest ingredients available to make the best beer possible for you.

Availability: Seasonal - Released in October 4th

Packaging:

12 oz Bottles in 6-packs

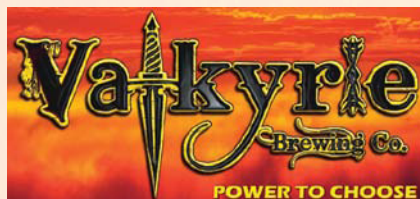
Kegs: 1/6

Style: Spiced Lager

Body: light

Color: light

Alcohol Content: 4.5%



Dallas, Wisconsin

<http://www.valkyriebrewery.com>

715-837-1824

brewer@valkyriebrewery.com

