

Drink Local

Hand-crafted beer brewed in Asheboro.



Saint Luke

Honey Ginger Pale Ale

ABV 5.3% • 41 IBU

Medium Bodied, Amber, Malty, Sweet

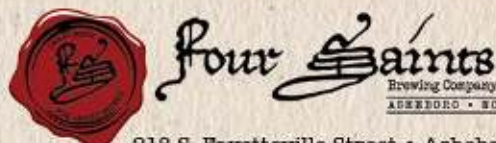
The Quick Sell: With floral accents and slight ginger notes, it's spring in a glass.

Honey, in some cultures, is considered an immortality elixir. Ginger, once considered magical, has long been known for its health benefits. It only seems fair, then, to say Four Saints' Honey Ginger Pale Ale is (allegedly) good for you. Our traditional English Pale Ale - brewed with pale malts, Kent Golding hops, and British yeast - is fortified with local honey and fresh ginger. Dry-hopped with more Kent Goldings, an aromatherapy quality is added to an already complex concoction. And with a focus on lower ABV and fewer calories, we dropped this beer's ABV nearly in half this year. To your health!

Food Pairings: Asian, spiced meats.

Allergens/Adjuncts: Local honey, fresh ginger.

Great Beer for Great People.



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