



**ROCK
BREWERY**

BIRRIFICIO ARTIGIANALE SICILIANO

HISTORY



Rock Brewery is the fruit of the passion of our brewer, over the years he has experimented and tried to have fun finding the best mixes of malt and hops. In 2016, the project for opening a brewery came to life and in November of that same year production started. In the rock Brewery Our beers range from the most original tastes and surprises to more balanced and drinkable beers without ever forgetting our guideline that first of all the beer must be beer and despite the sometimes unconventional ingredients all our products are and they will always be drinkable and can be combined with any situation and occasion.



PHILOSOPHY



Our goal is the pursuit of quality. Our philosophy is that all our beers must meet certain quality standards that we have set ourselves to respect, to give unique experiences.



OSMOSIS



Our state-of-the-art osmosis system allows us to have a clean and sterile water that we use as a base for our recipes, as for the malts that vary for each beer even for the water with the right addition of mineral salts we can have a water profile suitable for the reference style of beer, the beer is composed of 90% water therefore taking care of our main ingredient in the smallest details gives us an edge in producing more and more good beers.

STORAGE



Our beer is alive !!! An evolving product even when it is conditioned in bottles or drums, therefore giving it the opportunity to grow and mature in the best two ways is an essential prerogative to guarantee a service that is always at the top. Avoid exposing the bottles to direct sunlight, do not place the bottles near fake heat or warehouses that are subject to sudden changes in temperature or too high summer temperatures. If available, it is possible to keep the beer in the fridge or optimal ripening temperatures ranging from 12 to 15 degrees.



LABELS



LA SARACENA

IBU
28

ABV
5.3%
VOL.



IN STILE KOLSCH

The name takes its origin from the Sicilian puppets, or the Saracen warriors. Golden colored beer, well balanced, with malted base. Delicate hopping, done with continental hops. A refreshing beer, which you can drink at any time of the day and with any meal. A real battle beer

INGREDIENTS

WATER, BARLEY MALTO, HOP, YEAST.

LA CARRETTA

IBU
32

ABV
5.2%
VOL.



IN STILE ALT

It represents the meeting between one of the most classic Sicilian traditions and one of the oldest beer styles of the German tradition. High fermentation beer with an intense coppery color. On the palate, toasted and caramelized tones, balanced by a firm bitterness. Refreshing and refreshing, ideal for degreasing thick dinners. A robust beer.

INGREDIENTS

WATER, BARLEY MALTO, HOP, YEAST

LA CIAVOLA

IBU
20

ABV
5.0%
VOL.



WEISS

The tower of the ciavole was built with large blocks of stone, on a rocky outcrop, which laps against the sea and constitutes an example of a defensive system of the Sicilian coasts of the 1500s. The ciavola is a traditional weiss, the nose has the typical notes of yeast German and in the mouth a light body that never tires.

INGREDIENTS

**WATER, BARLEY MALT, WHEAT MALT, HOP,
YEAST**

THE ROCK

IBU
40

ABV
6.5%
VOL.



AMERICAN IPA

An explosion of hops made in the USA, used in dry hopping. This beer contains our rock soul! Just poured, it releases all its strength. The straw yellow color and the abundant foam distinguish it from the mass. In the mouth it has an attenuated body, which masks alcoholic degrees, the bitterness of the finish balances the aromaticity of the hops and satisfies the drink.

INGREDIENTS

WATER, MALTO D'ORZO, FIOCCHI D'AVENA,
HOP, YEAST

BIKINI BEACH

IBU
35

ABV
6.0%
VOL.



MANGO IPA

Our desire for innovation summarized in a beer that you will hardly find anywhere else. For this beer we have expanded the concept of dry hopping. Such as? Adding, in addition to the common hops, a massive dose of mango. The results were phenomenal. A tropical beer with a hint of exceptional mango, a good balance in the mouth and a bitter that cleans the drink.

INGREDIENTS

INGREDIENTS: WATER, MALTO D'ORZO, MANGO, FIOCCHI D'AVENA, HOP, YEAST.

TESTA DI MORO

IBU
40

ABV
8.5%
VOL.



HOPPY TRIPEL

A story of love, jealousy and revenge, behind one of the most Sicilian cones there is. On the nose, the typical aromas of Belgian yeast and the fruity notes of American hops. In the mouth, a light body that hides the high alcohol content and a delicate bitterness. A tripel style with a modern twist.

INGREDIENTS

WATER, BARLEY MALT, WHEAT MALT, HOP,
YEAST

LADY L

IBU
20

ABV
5.0%
VOL.



GOSE

Lady L è una raspberry gose, tipico stile di Leipziger Gose, famoso resort tedesco. La nostra interpretazione della gose prevede un uso massiccio di fragole durante la seconda fermentazione. In bocca una corpo molto leggero che facilita l'assunzione, in fondo la sapidità e l'acidità della fragola si fondono perfettamente con l'amaro del luppolo.

INGREDIENTS

WATER, BARLEY MALT, WHEAT MALT, HOP,
YEAST



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#IOBEVOROCK

