

GHOST SHIP 0.5% BOTTLES

There are lots of ways to create low alcohol beer, but many methods involve either changing the recipe or the way it is brewed, and this often alters the flavour. Adnams invested in a de-alcoholiser; a reverse osmosis plant which allows the team to brew Ghost Ship 4.5% and then take out the alcohol. It gave by far the best tasting beer. It allows us to brew and ferment as normal and then, at cold temperatures, remove the alcohol while leaving all the lovely flavours from fermentation in the beer. It's all very high tech, but what it does is allow Ghost Ship to sail away full of its original characteristics. So, you'll still get to experience that famous citrus kick when occasion or preference dictates less alcohol.



Ghost Ship 0.5% is no apparition; it really is a low alcohol beer. It has that lovely citrus taste and aroma of Ghost Ship 4.5%, but with almost all of the alcohol smuggled away. Adnams invested in a de-alcoholiser; a reverse osmosis plant which allows the team to brew Ghost Ship 4.5% and then remove the alcohol. We've taken that special blend of East Anglian Malt and bold American hops like Citra and brewed a batch of Ghost Ship with this process in mind. This uniquely balanced brew ensures the resulting beer not only tastes amazing, but it is as close to the original as we can get, at just 0.5% abv.

Country UNITED KINGDOM

Hops Citra

Ingredients: Water, Malted **BARLEY**, Malted **RYE**, Hops, Yeast

Allergens: **BARLEY, RYE**

Suitable for: Vegetarians and Vegans