

## GHOST SHIP 4.5% BOTTLES

In 2010 the brewing team was asked to make a seasonal beer for Halloween. There were rumours of an old bottle of Deathly Pale Ale in Southwold's Red Lion, and the idea was to make something that resembled it. Deathly pale ale's label featured a skull and crossbones, but it looked like poison and was swiftly changed before realising. After encountering similar issues, the beer remained pale, but the design was reviewed and thoughts turned to shipwrecks and ghost stories. Earlier that year, our master brewer, Fergus spent an evening talking hops with Brooklyn Brewery's Brewmaster, Garratt Oliver, and the team from Brewers Select Group. They raved about a new American hop variety called Citra, and he decided to use it at the next opportunity. We built Ghost Ship's recipe around Citra, and it went down a storm. In 2011 we bought it back, but it went so well, we barely made it to Halloween before it ran out. In 2012 it became permanent beer in our range, and it's now our best-seller.



Our citrus pale ale is approachable, moreish, and hauntingly good on any occasion. Originally brewed as a Halloween seasonal, interest lingered, like its lemony flavours, and it is now our best-selling beer. In the foggy past, patrons of The Bell Inn, our 600-year-old pub in Walberswick, told tall tales of ghostly ships that haunted the shore. The seeds of these stories were likely sown by smugglers trying to scare people away, but they later became the inspiration for everyone's favourite eerie brew.

Country UNITED KINGDOM

Hops Citra

Malts Pale Ale, RYE Crystal, Cara

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

Allergens: **BARLEY, RYE**