



Congratulations, you have been given one or more of the Mac an Bhaird Brewery brews. This means that you are very important to the person or persons that have given you this Wonderful gift. Mac an Bhaird brews a limited number of brews per year. If you have been given one then that's one less we have to drink at the brewery. Don't worry we will brew more.

All Mac an Bhaird brews are hand crafted from all natural ingredients. Each brew is designed and hand brewed one batch at a time. All of our brews are bottle aged. This means that they are not filtered. All brews are aged right in the bottle that was given to you. Due to this fact you will find some sediment in the bottom of each bottle. This is normal. The sediment is yeast, which has fallen out to the bottom of the bottle. There is no danger in drinking it. In fact it is quite healthy for you. But beware that in order to keep the brew clear you should chill in an up right position and pour it slowly. If you want your beer to stay clear do not pour the last few drops into the glass. If you do miss and pour the bottom sediment into your glass do not worry it will not affect the flavor.

By European standard a brew is served between 48 and 58 degrees. We find that most American drinkers prefer to have a brew served between 33 and 44 degrees. Which ever you prefer is fine. We suggest chilling for at least one hour before drinking and pouring it into a clean chilled glass.

We are always asked how our beer is made. Well the brew crew assembles and brews a batch. Usually we brew from fresh grain. It takes about 3 hours to brew a batch and several steps. Then the batch (each brew has a batch number which can be found on the side of the bottle.) goes into a primary fermenter. It stays there for four days at which time it is raked into another container called the secondary fermenter. It stays in the secondary for at least 10 more days. When the secondary time is up we bottle it. All of our bottles are recycled so we have a large variety of bottle styles. Then each bottle receives a unique label. The brew now must age for at least two weeks before it is ready to drink. Wowwwwwwww, that's a lot of work. I'm tired and thirsty from just talking about it. Well I guess I will just have to have a Mac an Bhaird Brew, lucky me I am at the brewery.

We hope you enjoy and appreciate your brew. We brew from the heart and cut no corner to try and produce a quality brew. If you're ever in the area drop by and we will see what's on tap. Call ahead and we will let you know when our next brew day is. Guest are always welcome.

Life is short. Enjoy a Mac an Bhaird brew.

Alan L.Ward and Dan Costello
Brew masters