





# established 2021

# FOUNDERS VINNY ROSARIO AND FINLAY HESLOP

Both with a decade each of commercial brewing experience.

# MOONWAKE

"the moon's reflection on a body of water" speaks to the brewery's Leith Shore location, the importance of water as an ingredient, and our beer's reflection of our combined experience.

We brew with mindful intention on modern kit using quality ingredients.

We look to brew balanced beers that a wide range of people can enjoy, our head brewer believes there is a beer out there for everyone. Our core range aims to be sessionable and enjoyed by the pint.



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# XPA





Moonwake XPA is a refreshing, sessionable beer that does not compromise on flavour. Small and punchy, this Extra Pale Ale is brewed with Rakau and El Dorado hops for pleasant orange-pith and passionfruit flavours. Extra pale malt, oats and wheat in the grist provide a pillowy mouthfeel.

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## **TASTING NOTES**









# PALE ALE



Moonwake Pale Ale balances drinkability and hop character to create a sessionable Pale Ale. Maris Otter barley and oats give a smooth mouthfeel and golden body. Azacca and Mosaic hops in the whirlpool are complemented by dry-hopping with Citra to deliver an array of tropical flavours, such as mango, lychee and berries.

Featured in The Morning Advertiser

# 

## **TASTING NOTES**

SMOOTH Mango Berries







# LAGER







Moonwake Lager is a precision pairing of our Leith Shore location and our head brewer's New Zealand roots. Soft, Scottish water, our best local resource, is ideal for brewing Lager. We add Kiwi hops, Motueka and Wakatu, which are descended from traditional Noble varieties used in continental lagers. The result is a crisp, mellow lager with a citrus kick.

Featured in The Morning Advertiser and Delicious Magazine

# CRISP CITRUS **MELLOW**

**TASTING NOTES** 







# **IPA**





Moonwake IPA is inspired by the West Coast IPA and brewed with hops grown around the Pacific. Pithy flavours of pine-resin, orange and grapefruit courtesy of Chinook, Mosaic and Southern Cross hops. All balanced with German malts and Dextrin for a bitter-sweet finish with a hint of malty biscuits. A timeless and classic IPA.

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### **TASTING NOTES**

CITRUS PINE BITTER-SWEET







# MILK STOUT



Moonwake Milk Stout has a velvet smooth texture, making for an alluring Stout. Lactose gives a delicate sweetness and sumptuous character. We use a selection of dark malts for layers of roast and dark chocolate. Wakatu and Goldings hops supply hints of floral and vanilla to complete a well-rounded dark beer.

Featured in United Kingdom of Beer: 250 top beers in bottle & can by Adrian Tlerney-Jones

## **TASTING NOTES**



INGREDIENTS
<b>норѕ</b> Wakatu / Goldings
<b>GRIST</b> Malted Barley / Oats
<b>OTHER</b> Water / Yeast / Lactose

24 x 440ML CAN

12 x 440ML CAN





# KÖLSCH







Kölsch is a beer style originating in Cologne (Köln), Germany, which is fermented with Ale yeast and then lagered (stored) to give a distinct refreshing character. At Moonwake we love to add a modern twist to classic European styles. For this beer, we paired traditional noble hop, Hallertau Mittlefruh, with New Zealand hop, Wai Iti.

**TASTING NOTES** 

CLEAN CRISP REFRESHING

INGREDIENTS	VEGAN
<b>HOPS</b> Hallertau Mittelfruh / Wa	ai Iti
<b>GRIST</b> Malted Barley / Wheat	
<b>OTHER</b> Water / Yeast	





# WEISSBIER



24 x 440ML CAN 12 x 440ML CAN

Weissbier, meaning 'white beer', is a German-style wheat beer which truly reflects the versatility of a beer's grist. We've used Classic Munich Yeast and a traditional step mash technique to release banana and fruit candy flavours, balanced with clove notes. Bready notes from the wheat and light fruit flavours from the hops round off this effervescent German beer.

## 

TASTING NOTES

# **CLOVE** Candy-Banana Wheat







# **BUYING OUR BEER**

#### DIRECT

Trade store: <u>moonwakebeer.com/trade</u> E: <u>sales@moonwakebeer.com</u> T: 0131 553 6995

#### LOCAL DELIVERY

We fulfill local Edinburgh orders ourselves on Tuesdays and Thursdays. Place your orders by 10am on Tuesday and Thursday for same-day delivery. Local delivery is free of charge.

### NATIONWIDE DELIVERY - UPS

**Free delivery on all orders placed through our trade store**. This applies to both keg and cans. We reserve the right to amend our delivery charges at any time.

### TRADE MAILER

Stay in the loop with our new releases, availability and events. You can sign up for our weekly trade updates via the trade page on our website.

### WHOLESALE STOCKISTS

We are currently working with **Royal Mile Whiskies** (Edinburgh), **Dunn's** (Edinburgh, Glasgow & Central Scotland), **Dayla** (London & South West England), **Beer Haul** (Cumbria, Dumfries & Galloway).

### EEBRIA

If you are ordering from Eebria Trade please use our referral link <u>eebriatrade.com/producer/show/1510?r=moonwakebeer</u>

### OVERSEAS

We are open to export opportunities and have worked with Nektar in France, Hopping Borders in the Netherlands, Regalia and Organic Lab in Italy.

## FINANCIALS

PROFROMA BACS / CARD CREDIT TERMS 30 days for direct debit customers with references

# ADDED VALUE



## CELLAR SUPPORT

Fonts installed by our technicians with support and maintenance as standard with a Moonwake permanent line.

## STAFF TRAINING

Training on brand, product and serving. Staff experience with tour and tasting at our Leith brewery and taproom.

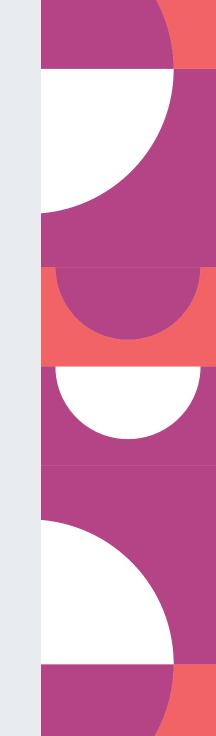


Eye-catching keg lenses, metal signage, bar runners, beer mats, glassware, tees and more.

### PLUS

An award-winning, vegan-friendly range. Become a priority venue for Moonwake releases and events. Staff discount at our taproom.







# PRECISION BREWED

# **BANK DETAILS**

**ACCOUNT NAME** Origin Beer Company

**BANK** Handelsbanken

**SORT CODE** 40-51-62

**ACCOUNT NUMBER** 5036 3951

# **COMPANY INFO**

**COMPANY NUMBER** 12034574

**INCORPORATED** 05/06/19

**VAT NO.** 338621103

**AWRS** XFAW000000115428

# CONTACT

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