


D U C L A W B R E W I N G C O M P A N Y

	Name: Sawtooth	Style: Belgian White Ale
	Alcohol Content: 4.8% abv	Color: Cloudy Golden
	Bitterness: 16 ibu's	Gravity: 12 plato
	Hop Variety: Hallertau	
	Grains: Pale Malt, Wheat Malt, Flaked Wheat, Flaked Oats	

What's a Belgian White Ale?

Belgian White Ales, or "Wits", had been brewed for over 400 years when the style died out briefly between 1950 and 1955. It was revived ten years later in the village of Hoegaarden, Belgium, and has steadily grown in popularity and market share ever since. They are pale and cloudy in appearance with a dense, white, lingering head. Wits are medium-light to medium bodied and especially effervescent in mouthfeel. Zesty, orange fruitiness abounds in both aroma and flavor, along with notes of coriander, Curacao orange and other spices. Hop bitterness is usually subtle and does not persist into the beer's dry, refreshing finish. Overall, Belgian White Ales are moderately strong (4.5 - 5.5% abv), very flavorful, and always crisp and refreshing.

Brew History

Named for the Sawtooth Wolf Pack of Yellowstone National Park, Sawtooth Belgian White Ale is an untamed mix of wheat, oat, barley malts and spices. This traditional Wit is left unfiltered to capture the unique flavors of the yeast used in fermentation, and give the beer it's wild, cloudy, golden appearance. Real Curacao bitter orange peel and crushed coriander imbue the aroma, taste and satisfying finish of this crisp, effervescent brew with its legendary, bone chilling refreshment and bite. Have a taste, and you'll howl for more.

Hop Level

Malty  Hoppy

Body

Thin  Heavy

Color

Light  Dark

Tasting Notes

Aroma: Coriander and orange notes apparent along with a spicy, yeast character.

Appearance: Cloudy golden with a thick, white head.

Flavor: Coriander and orange dominate throughout along with a refreshing spicy character.

Mouthfeel: Light/medium bodied with a moderate-high carbonation level.

Overall Impression: A refreshing, spicy and flavorful Belgian-style wheat beer.



DuClaw History

DuClaw Brewing Company opened its first restaurant and brewery in 1996 in Bel Air, Maryland. Countless brewing awards later, brewing operations moved to an expanded facility in Abingdon, Maryland to keep up with the growing demand for barrels of DuClaw Brewing Company's ever growing line-up of specialty brews.

Brewery Contact Information

1305 B Governor Court Suite G-H
Abingdon, MD 21009
410.671.9441
duclawbeer.com

