

# Anchor Steam Beer

Anchor Steam® Beer owes its deep amber color, thick, creamy head, and rich, distinctive flavor to a brewing process like none other.

It is a process that combines deep respect for brewing tradition with many decades of evolution to arrive at a unique approach: a blend of pale and caramel malts, fermentation with lager yeast at warmer ale temperatures in shallow open-air fermenters, and gentle carbonation in our cellars through an all-natural process called kräusening

First Brew 1896

First Modern Bottling 1971

Alc. by Volume 4.9%

Availability Year-round

Malt Blend of 2-Row Pale & Caramel

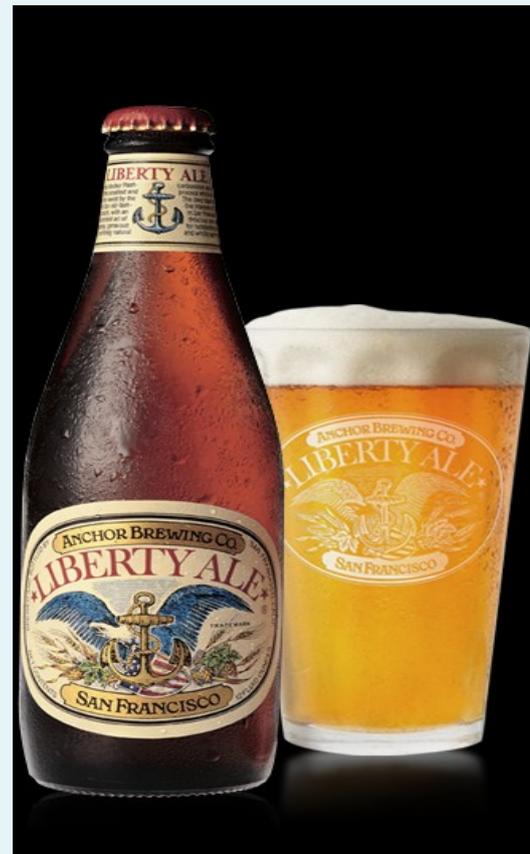
Hops Northern Brewer



# Anchor Liberty Ale

The champagne-like bubbles, distinctive hop bouquet, and balanced character of Liberty Ale® revives centuries-old ale brewing traditions that are now more relevant than ever. First introduced in 1975, Liberty Ale® is brewed strictly according to traditional brewing methods, and uses only natural ingredients — pale malted barley, fresh whole-cone Cascade hops and a special top-fermenting yeast, and water

First Brew 1975  
First Bottling 1975  
Alc. by Volume 5.9%  
Availability Year-round  
Malt 2-Row Pale  
Hops Cascade



# Anchor Porter

**With deep black color, a thick, creamy head, rich chocolate, toffee and coffee flavors, and full-bodied smoothness, Anchor Porter® is the epitome of a handcrafted dark beer.**

First Brew

1972

First Bottling

1974

Alc. by Volume

5.6%

Availability

Year-round

Malt

Blend of 2-Row Pale, Caramel,  
Black & Chocolate

Hops

Northern Brewer



# Anchor Old Foghorn Barleywine

**Old Foghorn® is brewed based on traditional English barleywine methods. It is highly hopped, fermented with a true top-fermenting ale yeast, carbonated by a natural process called "bunging" to produce champagne-like bubbles, and dry-hopped with additional Cascade hops while it ages in our cellars**

First Brew 1975

First Bottling 1976

Alc. by Volume 8-10%

Availability Year-round

Malt Blend of 2Row Pale & Caramel

Hops Cascade



# Anchor Brekle's Brown Ale

Inspired by the all-malt brown ales in Anchor's brewing archives, Brekle's™ Brown has a coppery brown color and unusual depth of flavor with hints of citrus which makes for richness and complexity without heaviness. The classic, all-malt, single-hop brown ale

First Brew 2010

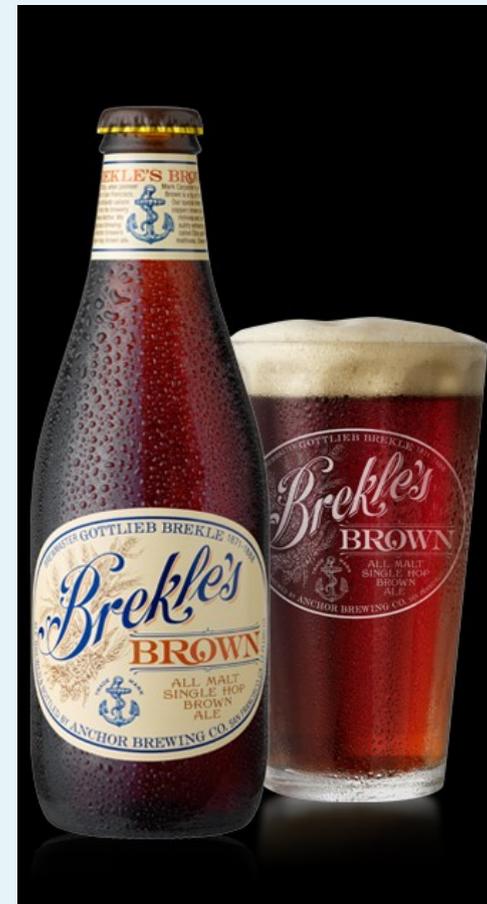
First Bottling 2011

Alc. by Volume 6%

Availability Year-round

Malt Blend of 2-Row Pale, Munich & Caramel

Hops Citra



# Anchor Summer Beer

**Anchor Summer ® Beer is an all-malt beer, with over 50% of its malt derived from malted wheat. It is fermented with a traditional top-fermenting "ale" yeast, yielding a clean, balanced flavor that highlights the refreshingly light flavor of malted wheat. The head is unusually abundant due to the natural protein deposits of wheat, with a thick consistency similar to meringue.**

First Brew 1984

First Bottling 1984

Alc. by Volume 4.5%

Availability April-Oct

Malt Blend of 2-Row Pale & Malted Wheat

Hops Goldings & Glacier



# Anchor Humming Ale

The recipe for Humming ® Ale and its resulting flavor, owe much to the traditional methods used to make our Liberty Ale®. Both are brewed using pale malt, a natural carbonation process called “bunging,” and dry-hopping, but the unique flavor profile of Humming comes from a distinctive hop from New Zealand called Nelson Sauvin  
First Brew 2009

First Bottling 2010

Alc. by Volume 5.9%

Availability July-Nov.

Malt 2-Row Pale

Hops Nelson Sauvin



# Anchor Christmas Beer

Each year since 1975, Anchor Brewing creates a distinctive Christmas Ale, available from early November to mid-January. A rich, dark spiced ale, our secret recipe is different every year—as is the tree on the label—but the intent remains the same: joy and celebration of the newness of life

FIRST BREW 1975

FIRST BOTTLING 1975

ALC. BY VOLUME VARIES

AVAILABILITY NOV.-FEB

MALT TOP SECRET

HOPS TOP SECRET



