

ORIGINAL CALVORS

*Pure English Lagers
Brewed in Suffolk*

ENGLISH LAGERS
BREWED NATURALLY
WITH TOTALLY ORIGINAL FLAVOURS



Calvors brewery is situated on a family farm near Ipswich.



We brew using traditional methods and carefully selected ingredients including the finest whole hops and 100% barley malt, which is malted locally.



We use no chemicals, preservatives, adjuncts (sugar, rice or maize) or pasteurisation to cut corners.



Calvors is 'lagered' or 'stored' for a number of weeks before being triple cold filtered producing outstanding natural lagers.



Using local labour each lager is brewed, bottled and kegged on the farm.

CONTACT US

Follow **Calvors Lager** on



Calvors Brewery Limited
Home Farm
Coddensham Green
Ipswich
Suffolk
IP6 9UN

www.calvors.co.uk
info@calvors.co.uk
Tel: 01449 711055

3Point8

Calvors '3Point8' has a beautiful pale colour with a clean, crisp refreshing taste - great for quenching thirst.

Pairs well with light flavoured foods such as salads and fish.

Colour: *Pale golden* **ABV:** *3.8%*
Taste: *Clean, crisp* **Available:** *330ml bottles, draught*



Premium

Calvors 'Premium' has a clean, smooth maltiness, balanced with a gentle level of hops, creating a full flavour. Excellent with many foods including fish and spicy dishes.

Colour: *Light golden* **ABV:** *5.0%*
Taste: *Smooth, malty* **Available:** *330ml bottles, draught*

Amber

Calvors 'Amber' contains a blend of light and dark malts creating a distinctive depth of malt aroma and flavour.

Try with pork, chicken, lamb and tomato based sauces.

Colour: *Deep amber* **ABV:** *4.0%*
Taste: *Toasted malt* **Available:** *330ml bottles*



Dark

Calvors 'Dark' is brewed using four malts producing a beautifully smooth, roasted malt flavour.

Compliments sausages, shellfish and cheese.

Colour: *Dark reddish brown* **ABV:** *4.5%*
Taste: *Smooth roasted malt* **Available:** *330ml bottles*