



GUINNESS™

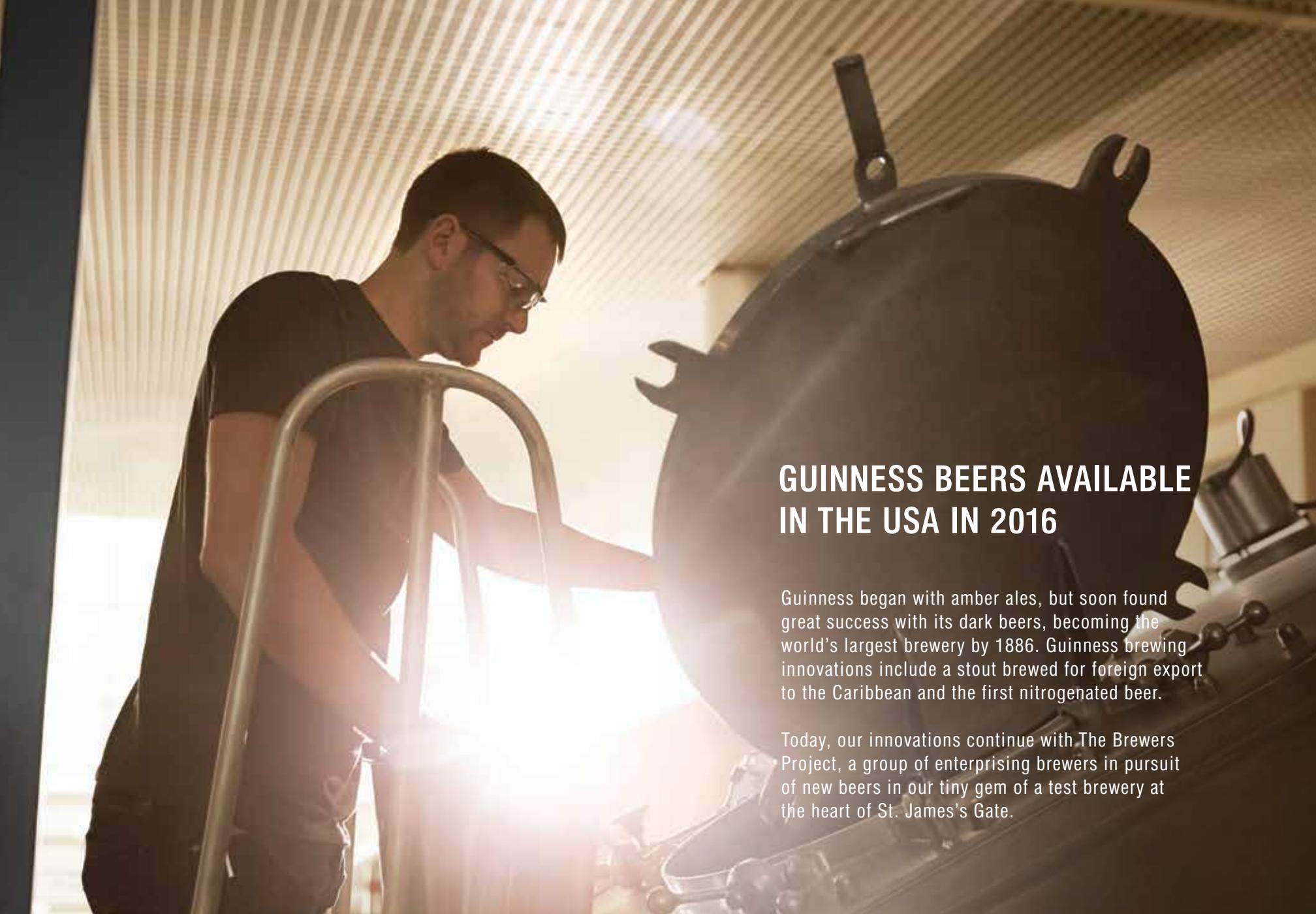
BEER GUIDE





**257 YEARS AGO WE
SIGNED A 9000 YEAR
LEASE ON OUR BREWERY.**

**WE HAVE A LOT MORE
BEER TO MAKE.**

A man in a black t-shirt and glasses is working in a brewery. He is leaning over a large, dark metal vessel, possibly a fermenter or brewer, which has a large lid. The scene is lit with warm, golden light, creating a soft glow and some lens flare. The background shows a ceiling with a grid pattern and some other equipment in the distance.

GUINNESS BEERS AVAILABLE IN THE USA IN 2016

Guinness began with amber ales, but soon found great success with its dark beers, becoming the world's largest brewery by 1886. Guinness brewing innovations include a stout brewed for foreign export to the Caribbean and the first nitrogenated beer.

Today, our innovations continue with The Brewers Project, a group of enterprising brewers in pursuit of new beers in our tiny gem of a test brewery at the heart of St. James's Gate.

GUINNESS DRAUGHT STOUT

Guinness Draught Stout is one of the world's great pub beers, which is exactly what it was brewed to be. For our first 200 years, most Guinness was sold by the bottle, but in the 1950s there was increasing demand for a draught version of Guinness. However, our stout was far too lively to be dispensed with standard CO₂. So after nearly 10 years of research led by mathematician-turned-brewer Michael Ash, Guinness developed a way to draught beer using nitrogen.

This nitrogen infusion is what gives Draught Stout its legendary head, creamy mouth feel, balanced flavour and dazzling surge-and-settle effect. The taste is characterized by a perfect mix of malty sweetness, hop bitterness and notes of dark coffee and chocolate.

All the qualities of the world's first nitrogenated beer are also available by can, thanks to another Guinness invention called 'the widget' – a tiny sphere filled with nitrogen that releases upon opening.

Draught Stout is brewed with malted Irish barley, unmalted roasted Irish barley and a proprietary blend of bittering hops added twice in the boil. All Guinness barley is roasted in-house at St. James's Gate. To our knowledge we are the only brewer in the world to roast our own barley.

Style: Dry Stout | 4.2% ABV | 40 IBUs | 38 SRM

Brewed at St. James's Gate, Dublin.





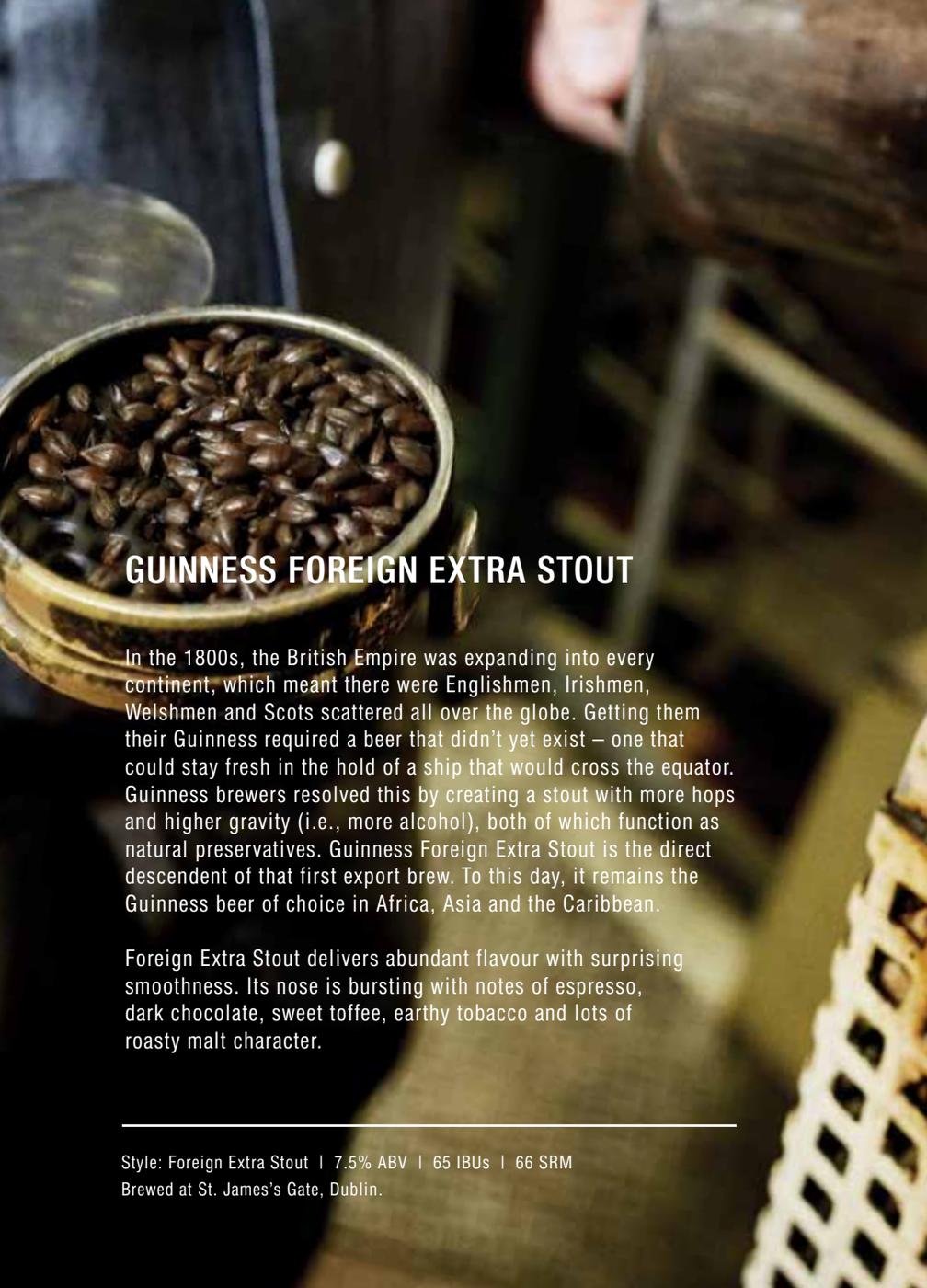
GUINNESS EXTRA STOUT

Guinness Extra Stout, known as Guinness Original in some countries, is the beer closest to the 1821 recipe that first made us famous as a brewer.

Sought after by beer aficionados for its mix of hop bitterness, dark malty flavour, crisp roasty notes and pleasurable bittersweet finish, Extra Stout is perhaps the definitive version of an Irish dry stout.

Unlike Guinness Draught, our Extra Stout is carbonated, giving it more hop bite and a crisper mouthfeel. It pours a dark ruby colour with a robust, foamy tan head. A generous percentage of roasted barley in the brew gives this beer its signature clean, dry finish (which makes it an eminent match for shellfish, such as fresh cracked crab, lobster and, of course, oysters).

Style: Irish Extra Stout | 5.6% ABV | 47 IBUs | 45 SRM
Brewed at St. James's Gate, Dublin.



GUINNESS FOREIGN EXTRA STOUT

In the 1800s, the British Empire was expanding into every continent, which meant there were Englishmen, Irishmen, Welshmen and Scots scattered all over the globe. Getting them their Guinness required a beer that didn't yet exist – one that could stay fresh in the hold of a ship that would cross the equator. Guinness brewers resolved this by creating a stout with more hops and higher gravity (i.e., more alcohol), both of which function as natural preservatives. Guinness Foreign Extra Stout is the direct descendent of that first export brew. To this day, it remains the Guinness beer of choice in Africa, Asia and the Caribbean.

Foreign Extra Stout delivers abundant flavour with surprising smoothness. Its nose is bursting with notes of espresso, dark chocolate, sweet toffee, earthy tobacco and lots of roasty malt character.

Style: Foreign Extra Stout | 7.5% ABV | 65 IBUs | 66 SRM
Brewed at St. James's Gate, Dublin.





ESTD  1759



GUINNESS BLONDE AMERICAN LAGER

We Irish and our beer have been coming to America for centuries, so we thought it was about time to brew an Irish American beer. The Brewers Project came up with this lager by 'training' our Guinness ale yeast to brew a golden lager, to which we added American hops. Then we reached out to our friends in Latrobe, Pennsylvania to do the brewing. This lager is characterized by a rich biscuity taste countered by citrus hoppy notes and a crisp finish.

Guinness Blonde American lager is brewed with 100% malted barley, including a complement of crystal malt for complexity and richness. Three hops from the Pacific Northwest - Willamette, Mount Hood and Mosaic™ - are added at the very end of the boil to create a balanced aroma of citrus, resin and woody notes.

Style: American Blonde Lager | 5% ABV | 21 IBUs | 8 SRM
Brewed in Latrobe, PA.

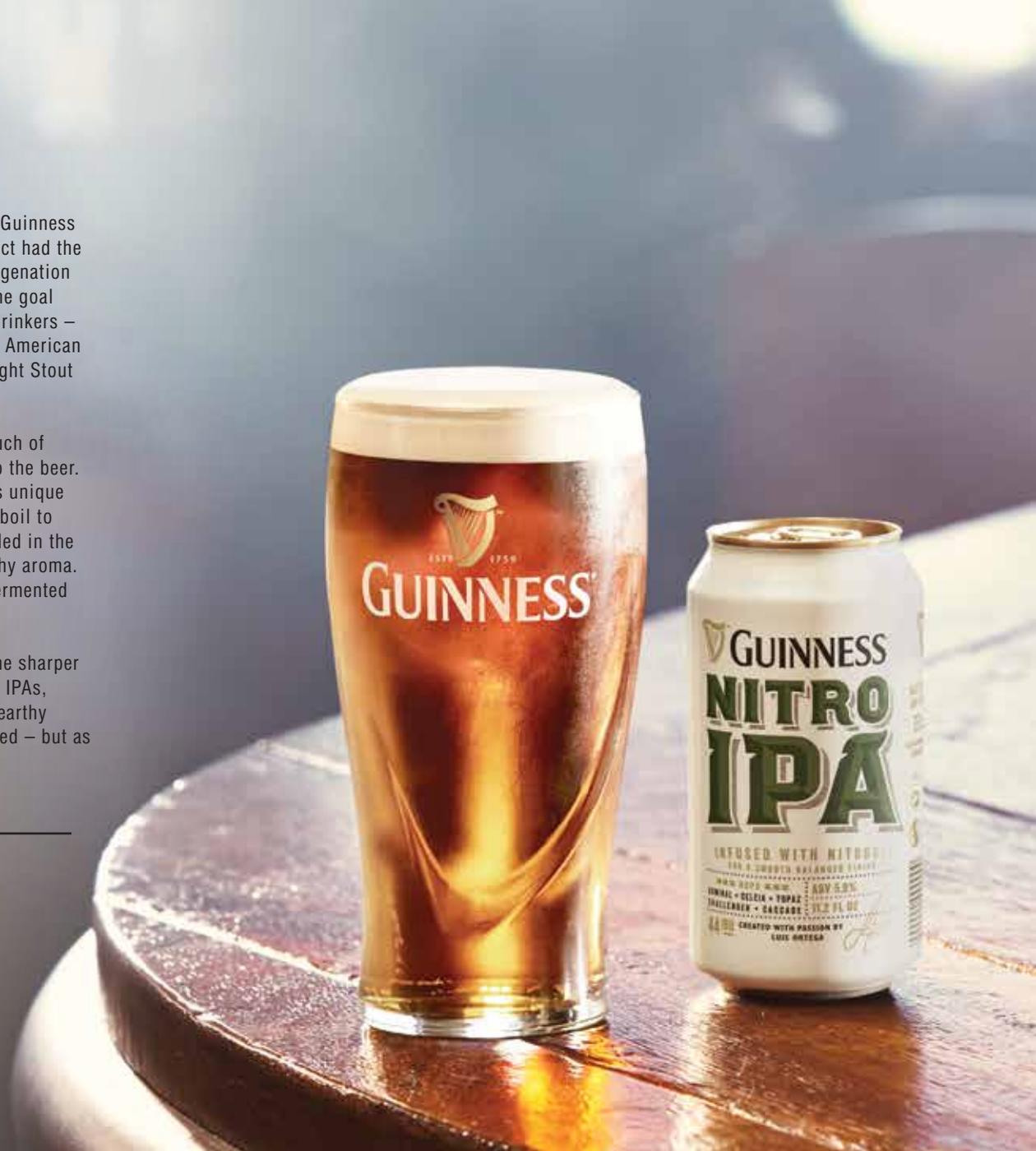
GUINNESS NITRO IPA

IPAs were invented in England in the early 1800s, a time when Guinness was one of the biggest brewers in the world. Our Brewers Project had the idea to re-imagine a traditional English-style IPA with the nitrogenation process that Guinness introduced to beer back in the 1950s. The goal was to create a unique IPA that brings something new to beer drinkers – namely, a smooth ale that's less aggressively hoppy than many American IPAs and offers the same creamy drinkability as Guinness Draught Stout (the world's first nitro beer).

Guinness Nitro IPA is brewed with malted Irish barley and a touch of unmalted roasted barley, which gives a distinct mineral edge to the beer. The beer is brewed with five different hop varieties to create its unique aroma and flavour. Admiral, from England, is used early in the boil to generate a traditional mild bitterness. Celeia and Topaz are added in the whirlpool, as the wort is cooling, to create a broad, floral, earthy aroma. Then Cascade, Challenger and Topaz are used to dry-hop the fermented beer, imbuing it with piney, grassy and citrusy aromas.

The 'nitrogen blanket' of the creamy head of the beer softens the sharper citrus and grassy notes which are prominent in many American IPAs, resulting in an approachable IPA that emphasizes balance and earthy spiciness. We did not brew this as a hop Everest to be conquered – but as a delicious beer to be enjoyed from first sip to last.

Style: English IPA | 5.8% ABV | 44 IBUs | 15 SRM
Brewed at St. James's Gate, Dublin.







GUINNESS DUBLIN PORTER

This beer is the result of beer-making detective work on the part of our Brewers Project. Their goal was to create a time-traveling beer by interpreting several recipes from our brewers' diaries going back to the 1770s. The result is a present-day incarnation of the eminently drinkable porter favoured by working people in the late 18th and early 19th century. It's as close as you can get to tasting the beer that might have been enjoyed by the likes of Charles Dickens, Bram Stoker and John Keats.

Guinness Dublin Porter is brewed with rich Irish barley malts and Goldings hops to deliver sweet, rich maltiness and light, earthy hop character.

Style: English Brown Porter | 3.8% ABV | 30 IBUs | 43 SRM
Brewed at St. James's Gate, Dublin.

GUINNESS WEST INDIES PORTER

West Indies Porter began with the export recipe from 1801 from our St. James's Gate brewing diaries interpreted by our Brewers Project. The original recipe was Guinness brewers' solution to the problem of a beer that could withstand the journey through tropical climes to the Caribbean (then called the West Indies). Brewed with more hops and higher gravity, the beer not only survived the journey, but became a remarkable drink in its own right – and eventually led to our Foreign Extra Stout.

West Indies Porter is a full-bodied, richly flavourful beer with notes of toffee, chocolate and caramel.

Style: Robust Porter | 6% ABV | 50 IBUs | 70 SRM
Brewed at St. James's Gate, Dublin.





GUINNESS
ST. JAMES'S GATE BREWERY, DUBLIN



THE BREWERS PROJECT

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