

TWENTY/15

TWENTY/15 IS A MODERN TAKE ON THE CLASSIC ART OF BREWING WE BELIEVE IN USING THE FINEST INGREDIENTS, INDEPENDENT SUPPLIERS AND FRESH IDEAS TO PRODUCE GREAT BEERS NOT CONSTRAINED BY STYLES, GUIDELINES OR TRENDS. AT TWENTY/15 OUR FOCUS IS ON THE FLAVOUR IN OUR BEERS, WE BREW THE BEERS WE WANT TO DRINK.

WE AREN'T HERE TO CHANGE THE WORLD,
SIMPLY TO ENJOY THE JOURNEY.

Please Drink Sensibly

Twenty-15, Unit 3F, Bourne Works,
The High Street, Collingbourne Ducis, SN8 3EH
Ingredients: Water, Malt, Hops, Yeast

batch number and BBE date.



0 634158 598579 >



TWENTY/15

PALE ALE

330ml 4.4% 1.5 units of alc

TWENTY/15 PALE ALE

TWENTY/15 Pale Ale is a conscious decision by us to create a beer that isn't too strong, too hop driven or fermented under the sea by turtles to gain a name for ourselves, this beer is designed to be drinkable, well balanced and just a modern take on a session ale. We have layered malt flavours to give it a pale colour but with body and a slight sweetness. Cascade and Willamette hops come together in the fermenter to give this beer just the right amount of hop aroma and flavour. For us this beer sums up TWENTY/15 as a brewery, we have taken everything we love about the old school cask session ale and bought it into the 21st century.

TWENTY/15

TWENTY/15 IS A MODERN TAKE ON THE CLASSIC ART OF BREWING WE BELIEVE IN USING THE FINEST INGREDIENTS, INDEPENDENT SUPPLIERS AND FRESH IDEAS TO PRODUCE GREAT BEERS NOT CONSTRAINED BY STYLES, GUIDELINES OR TRENDS. AT TWENTY/15 OUR FOCUS IS ON THE FLAVOUR IN OUR BEERS, WE BREW THE BEERS WE WANT TO DRINK.

WE AREN'T HERE TO CHANGE THE WORLD,
SIMPLY TO ENJOY THE JOURNEY.

Please Drink Sensibly

Twenty-15, Unit 3F, Bourne Works,
The High Street, Collingbourne Ducis, SN8 3EH
Ingredients: Water, Malt, Hops, Yeast

batch number and BBE date.



0 634158 598579 >



TWENTY/15

PALE ALE

330ml 4.4% 1.5 units of alc

TWENTY/15 PALE ALE

TWENTY/15 Pale Ale is a conscious decision by us to create a beer that isn't too strong, too hop driven or fermented under the sea by turtles to gain a name for ourselves, this beer is designed to be drinkable, well balanced and just a modern take on a session ale. We have layered malt flavours to give it a pale colour but with body and a slight sweetness. Cascade and Willamette hops come together in the fermenter to give this beer just the right amount of hop aroma and flavour. For us this beer sums up TWENTY/15 as a brewery, we have taken everything we love about the old school cask session ale and bought it into the 21st century.

TWENTY/15

TWENTY/15 IS A MODERN TAKE ON THE CLASSIC ART OF BREWING WE BELIEVE IN USING THE FINEST INGREDIENTS, INDEPENDENT SUPPLIERS AND FRESH IDEAS TO PRODUCE GREAT BEERS NOT CONSTRAINED BY STYLES, GUIDELINES OR TRENDS. AT TWENTY/15 OUR FOCUS IS ON THE FLAVOUR IN OUR BEERS, WE BREW THE BEERS WE WANT TO DRINK.

WE AREN'T HERE TO CHANGE THE WORLD,
SIMPLY TO ENJOY THE JOURNEY.

Please Drink Sensibly

Twenty-15, Unit 3F, Bourne Works,
The High Street, Collingbourne Ducis, SN8 3EH
Ingredients: Water, Malt, Hops, Yeast

batch number and BBE date.



0 634158 598579 >



TWENTY/15

PALE ALE

330ml 4.4% 1.5 units of alc

TWENTY/15 PALE ALE

TWENTY/15 Pale Ale is a conscious decision by us to create a beer that isn't too strong, too hop driven or fermented under the sea by turtles to gain a name for ourselves, this beer is designed to be drinkable, well balanced and just a modern take on a session ale. We have layered malt flavours to give it a pale colour but with body and a slight sweetness. Cascade and Willamette hops come together in the fermenter to give this beer just the right amount of hop aroma and flavour. For us this beer sums up TWENTY/15 as a brewery, we have taken everything we love about the old school cask session ale and bought it into the 21st century.

TWENTY/15

TWENTY/15 IS A MODERN TAKE ON THE CLASSIC ART OF BREWING WE BELIEVE IN USING THE FINEST INGREDIENTS, INDEPENDENT SUPPLIERS AND FRESH IDEAS TO PRODUCE GREAT BEERS NOT CONSTRAINED BY STYLES, GUIDELINES OR TRENDS. AT TWENTY/15 OUR FOCUS IS ON THE FLAVOUR IN OUR BEERS, WE BREW THE BEERS WE WANT TO DRINK.

WE AREN'T HERE TO CHANGE THE WORLD,
SIMPLY TO ENJOY THE JOURNEY.

Please Drink Sensibly

Twenty-15, Unit 3F, Bourne Works,
The High Street, Collingbourne Ducis, SN8 3EH
Ingredients: Water, Malt, Hops, Yeast

batch number and BBE date.



0 634158 598579 >



TWENTY/15 PALE ALE

TWENTY/15 Pale Ale is a conscious decision by us to create a beer that isn't too strong, too hop driven or fermented under the sea by turtles to gain a name for ourselves, this beer is designed to be drinkable, well balanced and just a modern take on a session ale. We have layered malt flavours to give it a pale colour but with body and a slight sweetness. Cascade and Willamette hops come together in the fermenter to give this beer just the right amount of hop aroma and flavour. For us this beer sums up TWENTY/15 as a brewery, we have taken everything we love about the old school cask session ale and bought it into the 21st century.

TWENTY/15

TWENTY/15 IS A MODERN TAKE ON THE CLASSIC ART OF BREWING WE BELIEVE IN USING THE FINEST INGREDIENTS, INDEPENDENT SUPPLIERS AND FRESH IDEAS TO PRODUCE GREAT BEERS NOT CONSTRAINED BY STYLES, GUIDELINES OR TRENDS. AT TWENTY/15 OUR FOCUS IS ON THE FLAVOUR IN OUR BEERS, WE BREW THE BEERS WE WANT TO DRINK.

WE AREN'T HERE TO CHANGE THE WORLD,
SIMPLY TO ENJOY THE JOURNEY.

Please Drink Sensibly

Twenty-15, Unit 3F, Bourne Works,
The High Street, Collingbourne Ducis, SN8 3EH
Ingredients: Water, Malt, Hops, Yeast

batch number and BBE date.



0 634158 598579 >



TWENTY/15

PALE ALE

330ml 4.4% 1.5 units of alc

TWENTY/15 PALE ALE

TWENTY/15 Pale Ale is a conscious decision by us to create a beer that isn't too strong, too hop driven or fermented under the sea by turtles to gain a name for ourselves, this beer is designed to be drinkable, well balanced and just a modern take on a session ale. We have layered malt flavours to give it a pale colour but with body and a slight sweetness. Cascade and Willamette hops come together in the fermenter to give this beer just the right amount of hop aroma and flavour. For us this beer sums up TWENTY/15 as a brewery, we have taken everything we love about the old school cask session ale and bought it into the 21st century.

TWENTY/15

TWENTY/15 IS A MODERN TAKE ON THE CLASSIC ART OF BREWING WE BELIEVE IN USING THE FINEST INGREDIENTS, INDEPENDENT SUPPLIERS AND FRESH IDEAS TO PRODUCE GREAT BEERS NOT CONSTRAINED BY STYLES, GUIDELINES OR TRENDS. AT TWENTY/15 OUR FOCUS IS ON THE FLAVOUR IN OUR BEERS, WE BREW THE BEERS WE WANT TO DRINK.

WE AREN'T HERE TO CHANGE THE WORLD,
SIMPLY TO ENJOY THE JOURNEY.

Please Drink Sensibly

Twenty-15, Unit 3F, Bourne Works,
The High Street, Collingbourne Ducis, SN8 3EH
Ingredients: Water, Malt, Hops, Yeast

batch number and BBE date.



0 634158 598579 >



TWENTY/15

PALE ALE

330ml 4.4% 1.5 units of alc

TWENTY/15 PALE ALE

TWENTY/15 Pale Ale is a conscious decision by us to create a beer that isn't too strong, too hop driven or fermented under the sea by turtles to gain a name for ourselves, this beer is designed to be drinkable, well balanced and just a modern take on a session ale. We have layered malt flavours to give it a pale colour but with body and a slight sweetness. Cascade and Willamette hops come together in the fermenter to give this beer just the right amount of hop aroma and flavour. For us this beer sums up TWENTY/15 as a brewery, we have taken everything we love about the old school cask session ale and bought it into the 21st century.

TWENTY/15

TWENTY/15 IS A MODERN TAKE ON THE CLASSIC ART OF BREWING WE BELIEVE IN USING THE FINEST INGREDIENTS, INDEPENDENT SUPPLIERS AND FRESH IDEAS TO PRODUCE GREAT BEERS NOT CONSTRAINED BY STYLES, GUIDELINES OR TRENDS. AT TWENTY/15 OUR FOCUS IS ON THE FLAVOUR IN OUR BEERS, WE BREW THE BEERS WE WANT TO DRINK.

WE AREN'T HERE TO CHANGE THE WORLD,
SIMPLY TO ENJOY THE JOURNEY.

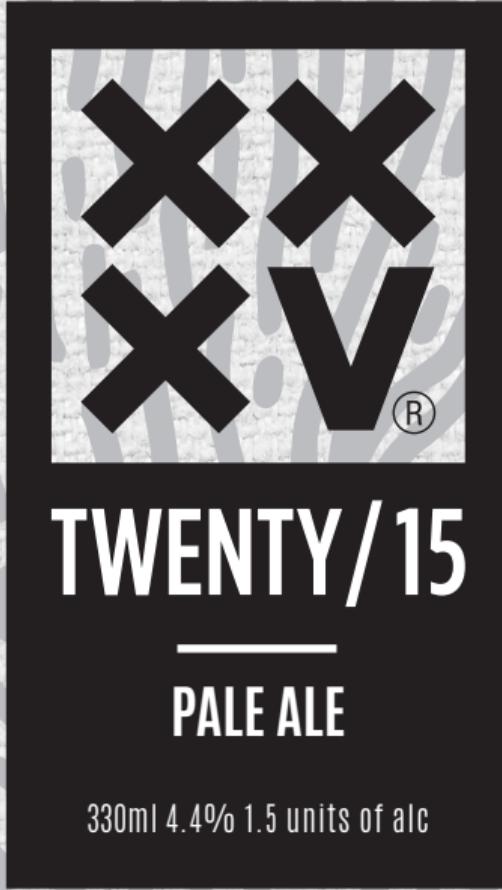
Please Drink Sensibly

Twenty-15, Unit 3F, Bourne Works,
The High Street, Collingbourne Ducis, SN8 3EH
Ingredients: Water, Malt, Hops, Yeast

batch number and BBE date.



0 634158 598579 >



TWENTY/15 PALE ALE

TWENTY/15 Pale Ale is a conscious decision by us to create a beer that isn't too strong, too hop driven or fermented under the sea by turtles to gain a name for ourselves, this beer is designed to be drinkable, well balanced and just a modern take on a session ale. We have layered malt flavours to give it a pale colour but with body and a slight sweetness. Cascade and Willamette hops come together in the fermenter to give this beer just the right amount of hop aroma and flavour. For us this beer sums up TWENTY/15 as a brewery, we have taken everything we love about the old school cask session ale and bought it into the 21st century.

TWENTY/15

TWENTY/15 IS A MODERN TAKE ON THE CLASSIC ART OF BREWING WE BELIEVE IN USING THE FINEST INGREDIENTS, INDEPENDENT SUPPLIERS AND FRESH IDEAS TO PRODUCE GREAT BEERS NOT CONSTRAINED BY STYLES, GUIDELINES OR TRENDS. AT TWENTY/15 OUR FOCUS IS ON THE FLAVOUR IN OUR BEERS, WE BREW THE BEERS WE WANT TO DRINK.

WE AREN'T HERE TO CHANGE THE WORLD,
SIMPLY TO ENJOY THE JOURNEY.

Please Drink Sensibly

Twenty-15, Unit 3F, Bourne Works,
The High Street, Collingbourne Ducis, SN8 3EH
Ingredients: Water, Malt, Hops, Yeast

batch number and BBE date.



0 634158 598579 >



TWENTY/15

PALE ALE

330ml 4.4% 1.5 units of alc

TWENTY/15 PALE ALE

TWENTY/15 Pale Ale is a conscious decision by us to create a beer that isn't too strong, too hop driven or fermented under the sea by turtles to gain a name for ourselves, this beer is designed to be drinkable, well balanced and just a modern take on a session ale. We have layered malt flavours to give it a pale colour but with body and a slight sweetness. Cascade and Willamette hops come together in the fermenter to give this beer just the right amount of hop aroma and flavour. For us this beer sums up TWENTY/15 as a brewery, we have taken everything we love about the old school cask session ale and bought it into the 21st century.

TWENTY/15

TWENTY/15 IS A MODERN TAKE ON THE CLASSIC ART OF BREWING WE BELIEVE IN USING THE FINEST INGREDIENTS, INDEPENDENT SUPPLIERS AND FRESH IDEAS TO PRODUCE GREAT BEERS NOT CONSTRAINED BY STYLES, GUIDELINES OR TRENDS. AT TWENTY/15 OUR FOCUS IS ON THE FLAVOUR IN OUR BEERS, WE BREW THE BEERS WE WANT TO DRINK.

WE AREN'T HERE TO CHANGE THE WORLD,
SIMPLY TO ENJOY THE JOURNEY.

Please Drink Sensibly

Twenty-15, Unit 3F, Bourne Works,
The High Street, Collingbourne Ducis, SN8 3EH
Ingredients: Water, Malt, Hops, Yeast

batch number and BBE date.



0 634158 598579 >

TWENTY/15 PALE ALE

TWENTY/15 Pale Ale is a conscious decision by us to create a beer that isn't to strong, to hop driven or fermented under the sea by turtles to gain a name for ourselves, this beer is designed to be drinkable, well balanced and just a modern take on a session ale. We have layered malt flavours to give it a pale colour but with body and a slight sweetness. Cascade and Willamette hops come together in the fermenter to give this beer just the right amount of hop aroma and flavour. For us this beer sums up **TWENTY/15** as a brewery, we have taken everything we love about the old school cask session ale and bought it into the 21st century.