

OUR GLUTEN FREE BEER RANGE



SCOTNEY  
PALE ALE



SCOTNEY  
BITTER



VICEROY  
IPA



DOUBLE  
STOUT



BRITISH  
BULLDOG



AUDIT  
ALE



HOP ROCKET  
IPA



FREEDOM  
ALE



BOHEMIAN  
RHAPSODY



HOW WE MAKE REAL BEER  
**GLUTEN  
FREE**

Westerham Brewery Company Ltd  
Grange Farm, Pootings Road, Crockham Hill,  
Edenbridge, Kent, TN8 6SA

[www.westerhambrewery.co.uk](http://www.westerhambrewery.co.uk)

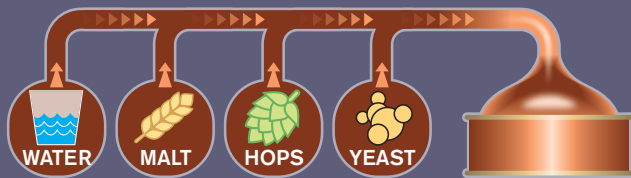
A STEP BY STEP PROCESS TO BREWING  
OUR GLUTEN FREE BEERS



# 1

## INGREDIENTS

Real beer is made from 4 ingredients.



# 2

## FERMENTATION

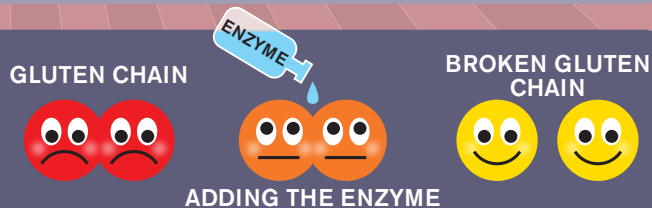
The yeast converts sugars from the malt into alcohol and carbon dioxide.



# 3

## ADDING THE ENZYME

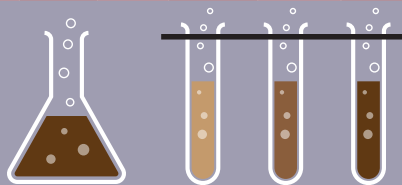
We add a naturally occurring enzyme that breaks down the gluten chains.



# 4

## TESTING

Our beers are tested by an independent laboratory and the gluten is undetectable. The beers are certified gluten free.



# 5

## PACKAGING

Our gluten free beer is packaged into bottles and kegs, ready for sending to pubs, shops and customers.



# 6

## TASTING THE RESULT

Look for the crossed grain symbol to enjoy real beer that is gluten free. You can check your batch's test results at: [www.westerhambrewery.co.uk](http://www.westerhambrewery.co.uk)

