



AVAILABLE SELECTION

We deliver our beers from the brewery straight to you.

For orders, please contact

paul@anagrambrewing.com | +40 730 620 500 • raluca@anagrambrewing.com | +40 722 466 805



BEST COAST IPA, our flagship beer, is Paul's shout-out to his native California: "After a long winter I wanted to produce a fresh crisp IPA that accentuates the tropical and citrus notes from a mixture of US and Australian hops. The light body, resulting from mashing Pilsner and Vienna malts, combined with a clean west-coast yeast allows the fresh fruit to take center stage while the dry finish keeps you asking for more."

Ingredients: water, barley, hops, yeast
Hops: Aroma, Galaxy, Mosaic, Simcoe
ABV 7%



COMMON GROUND PALE ALE is that anytime ale where all beer drinkers can find a loving home. With a pinch of sweetness that just barely clings to the drinker's lips this libation clocks in at 5.3% and yet has enough body to hold on to the Strata and Mosaic dry hop. Common Ground offers a subtle blend of citrus notes with tropical overtones, think mango, passion fruit, cannabis, and dried candied oranges.

Ingredients: water, barley, oats, hops, yeast
Hops: Strata, Mosaic
ABV 5,3%



NEW!

SWEATER WEATHER DOUBLE IPA wraps you in the warmth of this 8% treat without allowing you to forget the flavors of summer. The nose is a tropical twist with ripe mango, guava, and pineapple. The body is colossal with passionfruit and apricot coupled with softened bitterness making it dangerously crushable.

Ingredients: water, barley, wheat, oats, hops, yeast
Hops: Galaxy
ABV 8,3%



NEW!

ANAGRAM CLOSING TIME DOUBLE IPA is smooth, Nelson-forward, and altogether heartwarming. It's what we envisage enjoying at the end of the day, when the work is done and it's time to relax. It also evokes the second wind you get just when the party is almost over, but you don't want it to end, so you stay on for another round and another dance.

Ingredients: water, barley, wheat, oats, hops, yeast
Hops: Nelson Sauvin
ABV 8,2%



ZEN DEN HAZY IPA is a coast-to-coast balancing act that took place on one of those spur-of-the-moment inspirations and ended up becoming a golden beauty. With a slightly chewy, almost honey-like malt character, this medium-bodied brew holds a double dose of dry hops that embed notes of elder flower and citrus. Paul dreams of "sippin' this beer on a hammock listening to the tide slowly roll in".

Ingredients: water, barley, wheat, oats, hops, yeast
Hops: Simcoe, Mosaic, El Dorado
ABV 6%



SPECIAL OFFER!

SPLASH HAZY IPA combines the dry backbone of our hazy IPA packed with Sabro and Idaho 7 hops and the delicate sweetness of milk sugar resulting in a complex and inviting flavor profile.

Ingredients: water, barley, wheat, oats, hops, yeast, lactose
ABV 5,5%



NEW!

THE TURN STOUT – with fall upon us, we have brewed a comforting hazelnut stout that couples with all the joys of watching our seasons change. Winter is coming!

Ingredients: water, barley, wheat, oats, hops, yeast, lactose
ABV 9%



BIG SUR CALIFORNIA COMMON is a very approachable lager with just the right amount of Chinook dry hop to highlight pine and resin aromas and a beautiful amber color that evokes the bark-like beauty of the redwood. Big Sur is the pure embodiment of experiencing the coastal redwoods, standing among enormous 2000-year-old giant trees that symbolize vitality and longevity.

Ingredients: water, barley, hops, yeast
Hops: Northern Brewer, Chinook
ABV 5.4%



CINCO DE CUATRO BAJA LAGER is an easy drinking Mexican lager designed to refresh you on warm days and nights. The name of the beer comes from the TV show Arrested Development's fake holiday. "This fiesta-in-a-glass was brewed with flaked maize and Centennial hops for their citrus lemon notes, just in case you don't have a lime around."

Ingredients: water, malt, corn flakes, hops, yeast.
Hops: Centennial, Magnum, Saaz
 ABV 4.7 %



ORIGAMI JAPANESE LAGER holds a residual jasmine rice sweetness while being very refreshing. This versatile pale rice lager folds to match a large variety of foods or can be enjoyed as such.

Ingredients: water, barley, rice, hops, yeast
Hops: Sorachi Ace
 ABV 5.6%



TROPICANTE SPICY SOUR proves once again that opposites attract. Hot pepper notes juxtapose discreetly over sweet mango and tart passion fruit. A refreshing and aromatic sour beer, layered with tropical cocktail flavors.

Ingredients: water, barley, oats, wheat, hops, yeast, mango, passion fruit, pink himalayan salt, chili peppers, lactose
 ABV 4.6 %



PINK FLAMINGOSE Raspberry Gose is a tart beer built on a creamy base of oats and milk sugar then soured in our kettle until bright and effervescent. Placed on heaps of pureed raspberries until almost opaque with color, conditioning until this bird is ready to fly. A small vanilla addition blends with the lactose to create a whipped cream-esc flavor profile and mouthfeel to help compliment the fruit.

Ingredients: water, barley, wheat, oats, hops, yeast, pink Himalayan salt, lactose, vanilla, raspberries
 ABV 4.6%



SAISON DE CITRON Belgian Farmhouse Ale is our vision of a lazy summer afternoon spent with friends over a refreshing beer: "The traditional Saison, brewed to quench the thirst of summer farm workhands, is perfect for hot summer days. Our Lemondrop saison was designed to help you escape the heat and the hustle and reach that perfect moment in the summertime when the living is easy. Low in alcohol, it has a zesty backdrop featured through the Lemondrop and Mandarina hops".

Ingredients: water, barley, hops, yeast
Hops: Lemondrop, Mandarina
 ABV 4,8%



ALB WITBIER pairs perfectly with summer, as a complex and refreshing witbier made with a blend of coriander, orange peel, and chamomile. This Belgian-style wheat beer is hazy white and holds a long soft finish with hints of honey and chamomile.

Ingredients: water, barley, hops, yeast, orange peel, coriander seeds, chamomile
 ABV 4.5 %



THE BRIGHT SIDE IMPERIAL STOUT is a long-in-the-making collab with Low Frequency Brews. This pastry Imperial stout is inspired by the Jamaican / Portuguese pastry called Gizzada, traditionally made with a spiced coconut filling. We deconstructed the ingredients and layered them over a heavy, complex, malty base, which delivers chocolate overtones, gentle aroma of treacle, and a smooth full mouthfeel. Packed with coconut, cinnamon and ginger, this pastry stout takes you straight on a charter to the Caribbean.

Ingredients: water, barley, wheat, oats, hops, yeast, lactose, ginger, coconut, cinnamon
 ABV 12 %



SUPREME IMPERIAL STOUT is our take on Mexican hot chocolate. The base is an Anagram & Low Frequency collab, thought out to provide a thick and decadent canvas for rich chocolate thick and decadent canvas for rich chocolate notes (coming from Thea's single origin Alta Verapaz cocoa nibs), sweet and woody cinnamon hints, and a hot finish from frightfully spicy chili peppers. It will age well, if you don't drink it all at once.



Ingredients: water, barley, wheat, oats, hops, yeast, lactose, cocoa nibs, chili peppers, cinnamon
 ABV 12 %

ANAGRAM BREWERY

Str. Mehadiiei 43
 060543 Bucharest
www.anagrambrewing.com

Free delivery in Bucharest for orders over 200 RON.

Note: Unpasteurized beer. Keep it refrigerated. Store in a dark, cool, and dry place at temperatures that do not exceed 15°C.

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