



San Francisco, California

Anchor Steam Beer

San Francisco's famous *Anchor Steam*[®], the classic of American brewing tradition since 1896, is virtually handmade, with an exceptional respect for the ancient art of brewing. The deep amber color, thick creamy head, and rich flavor all testify to our traditional brewing methods. *Anchor Steam* is unique, for our brewing process has evolved over many decades and is like no other in the world. *Anchor Steam* derives its unusual name from the 19th century when "steam" seems to have been a nickname for beer brewed on the West Coast of America under primitive conditions and without ice.

Availability: 6 pack bottles.



Anchor Liberty Ale

First introduced in 1975, *Liberty Ale*[®] is brewed strictly according to traditional brewing methods, and, like all *Anchor Brewing Company* products, uses only natural ingredients — water, malted barley, fresh whole hops and yeast. A special top-fermenting ale yeast is used during fermentation and is responsible for many of *Liberty Ale*'s subtle flavors and characteristics. Carbonation is produced by an entirely natural process called "bunging," which produces champagne-like bubbles. Dry-hopping (adding fresh hops to the brew during aging), imparts a unique aroma to the ale. It is a process rarely used in this country today.

Availability: 6 pack bottles.



Anchor Porter

Anchor Porter is a unique dark brew, which was introduced by *Anchor* in the early 1970s. *Anchor Porter*, like all of *Anchor Brewing Company*'s products, is brewed with only natural ingredients. Specially roasted dark malts are used, along with a top-fermenting yeast. The brew is hopped at a very high rate, and is naturally carbonated to produce an intensely rich flavor and thick creamy head. The rich flavor of *Anchor Porter* has earned this delicious and unique brew a worldwide reputation for outstanding quality.

Availability: 6 pack bottles.

