



12 MINUTES TO DESTINY HIBISCUS PALE LAGER

4.1% ABV

8 IBUS

BREW FEARLESSLY

- Rooted in basement brewing with his Gramps and bubbling, thick university experiments in zymurgy, our founder, Peter Chido, realized his epic vision of craft brewing with the Flying Monkeys in 2009.
- The Flying Monkeys' Mission: Brew Fearlessly. And make beers we love.
- Challenge Normal, because doing it "the way everyone else does it" is just plain Weird.
- Besides love, we use all kinds of other natural ingredients in our beers. Anything fresh and inspiring floating around at brew time is fair game.

Why Serve Craft Beer?

- From higher margins to more loyal customers, serving craft beer improves your bottom line.
- On average, Craft Beer Drinkers have a 36% higher bill than other beer-drinking patrons.
- Fresh, local Flying Monkeys craft beer costs 35% less than import macro beer but lets you charge the same per tastier pint.

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Style – Every now and then, one should sit and enjoy a beer – unless you're too busy; then you should have two. This sessionable, ruby-tinged lager is perfect for stopping the day and breathing. Steeped with heaps of hibiscus flowers, rosehips, fresh raspberries, and orange peel, 12 Minutes to Destiny is a uniquely refreshing brew.

Taste – Beyond the exotic flush of rosé, the botanical tartness of the hibiscus flower compliments the fresh raspberries and the energizing citrus in this fresh lager. The clean aromatics from the classic Saaz hops play beautifully in the vivid carbonation of this dryly acerbic yet subtly sweet craft beer.

Drinkers – Great for fans of other fruit / botanical-infused beers or drinkers desiring a light, refreshing lager – yet still unique and creatively designed for established craft beer supporters.

Serve With – Pairs well with fish, especially sushi and East Asian cuisines; Chèvre goat cheese or herbed cheese like Boursin; and fruit deserts such as key lime pie or strawberry short cake.

Inside the Recipe

Malts – 2-row pale malt (Metcalf and Copeland).

Hops – Saaz (bittering and late-hopping).

Special Additions – Hibiscus flowers, Rose hips, Fresh Raspberries, Orange Peel

Package Availability

6 x 355ml bottles

24 x 355ml bottles
at select TBS stores.

30 Litre Kegs



The Name – We were throwing out ideas for a refreshing, unique, botanical libation when we noticed that something in the room smelled great. Someone had hibiscus tea. Hey, we thought, let's make a beer with this. Everyone chimed in with "I read an article..." and "Did you ever try..."; "What if we add..." and "Wouldn't it be neat..." Yes, we said. Yes! Then we were done. We joked that it only took about 12 minutes, and the destiny of this beautiful beer was cast.

Normal is Weird.