



8 71868 044044

BIER, BEER, STARKÖL, OULU, BIRRA, TOPPIA
MALTO, DL, CERVEZA, BIÈRE

BREWERY & CRAFT BEER BAR

VISIT OUR BEER BAR AND BREWERY IN THE "BUNCK-
HORST" INLAND PART IN THE HAGUE. WITH 20 BEERS
ON TAP (OUR OWN BEERS PLUS A GREAT SELECTION
OF BREWERIES FROM AROUND THE WORLD) THE BEST
BEQ FOOD AND LIVE-EVENTS.

INGREDIENTS: WATER, MALTED BARLEY, WHEATMALT,
HOPS, YEAST / INGREDIENTEN: WATER, GERSTEMOUT,
TARWEMOUT, HOP, GIST / INNEHOÛLT: WASSER, GER-
STENMALT, WEIZENMALT, HOPPEN, HEFE / CONTIENS:
EAU, MALT D'ORGE, BLÉ MALT, HOUBLON, LEVURE / IN-
NEHALLER: WÄTTER, KORN/MALT, VEZEMALT, HUMLE,
JAST / INGREDIENTES: VESI, OHRAKALAS, VEFINA MALAS,
HUMALA, HIVA / INGREDIENTES: VAND, BÏGMALT,
HVEDEMALT, HUMLE, KERNE / INGREDIENTE: ACQUA,
MALTO D'ORZO, FRUMENTO MALTO, LUPPOLLO, SPEZIE
/ INGREDIENTES: AGUA, MALTA DE LA CEBADA, TRIGO
MALZA, LUPULO, LEVADURA

KOMPAAN USES UNIQUE WINE
FILTERED WATER FOR ALL
THE BEERS. THE WATER HAS
NO TREATMENT WITH CHEM-
ICALS WHATSOEVER, AND IS
PERFECT FOR BREWING MOST
BEER STYLES.

AGING POTENTIAL:
CHECK OUR WEBSITE
WWW.KOMPAANBIER.NL

BREWED & BOTTLED AT

KOMPAAN
THE HAGUEDUTCH
CRAFT BEER

SATURDIJSTRAAT 55

2516 AE THE HAGUE

33

PL

KOMPAAN

N^o 58HAND
LANGER8,2 %
CAT. 5

DOUBLE I.P.A.

7° C
33 CL.

THE CORE RANGE

THE KOMPAAN HAND LANGER
IS PART OF THE KOMPAAN
CORE RANGE. THE FIRST
RANGE OF BEERS DESIGNED
BY KOMPAAN AND WAS COM-
PLETED IN 2013. EACH CORE
RANGE BEER ALSO CONTAINS
A NUMBER - REFERRING TO
THE NUMBER OF OUR BREWING
RECIPE.

BEET BEFORE / TEN MINUTE
HOUBBAAR TOT / MIND-
ESTERS HALTBAR BIS / A
CONSONNOMER DE PREFERENCE
AVANT / DA CONSUMARSI
PREFERIBILMENTE ENTRO
/ CONSUMIR PREFERENTE-
MENTE ANTES DE BAST FORE
/ PARASTA ENNE

WATCH YOUR BACK

THEY CALL HIM BITTER AND MERCILESS
- WE CALL HIM THE HAND LANGER!

A CUNNING FRIEND, WHOSE TRUST IS
TO BE EARNED! A POWERFUL DOUBLE
IPA WHICH IS EASILY ENJOYED ON
MANY OCCASIONS - JUST DON'T
DIGRESS, DON'T FLINCH AND YOU'RE
SET FOR LIFE WITH THIS KOMPAAN.

ALC / ABV

8,2 %

EBU

60

EBC

65

YOUR HAND LANGER: