



Swing Into Fruity-Fresh Flavour Adventures

Fruity Monkey Beer – Premium European fruit beer from North Holland

www.fruitymonkeybeer.com

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@fruitymonkeybeer





Meet a Naughty, Mischievous Fruit Thief

- 🙈 In children's imagination, monkeys steal all varieties of fruit. A cheeky monkey's playful nature complements fruit's exciting, bold flavours.
- 🙈 A drawing by the daughter of Fruity Monkey Beer's owner inspired the brand. She drew a naughty, mischievous fruit thief: a monkey taking fruits from all the other monkeys. This enchanting forest vision of monkey business is the brand's charming, emotional essence.
- 🙈 Fruity Monkey Beer captures the spirited monkey's attitude and ambitious, daring flavours. It also reflects parental love for little 'fruity monkeys' at home.
- 🙈 The owner's daughter also had a hand in designing the beer labels. Her creative teacher Bernou, a talented Dutch artist, helped envision Fruity Monkey.



Preserving Dutch Heritage

- 🙈 The northwestern Europe climate is mild most of the year. So, drinkers crave lush, juicy fruit flavours throughout the year.
- 🙈 Imagine a cool, refreshing summer taste on the beach. Or an invigorating fruit sensation for winter wonderland excitement.
- 🙈 East-West trade was an important year-round industry in Dutch history. Tropical commerce and brewing are parts of our European heritage. Fruity Monkey Beer aims to continue this innovative, fruity tradition.
- 🙈 **"Enjoy a Fruity Monkey Beer life."** We invite drinkers to swing into fruity-fresh innovation and distinctive, bold flavours. Be adventurous and experience the Fruity Monkey's brave, creative, playful spirit.

Happy Birthday, Monkey

-  Fruity Monkey Beer celebrated its fifth anniversary in 2023.
-  [Biowan Craft](#) produces, distributes and exports Fruity Monkey Beer in North Holland. A modern, sustainable, low-impact brewery in Belgium makes the beer.
-  The market for natural, organic, lower strength fruit beer is growing. Both beer enthusiasts and drinkers who prefer wine or cocktails enjoy it.
-  Fruity-fresh flavours continue to surprise people. Fruity Monkey Beer is changing the perception about diverse beer flavours and tastes.
-  Fruity Monkey Beer has mature sales across Europe and beyond. It is available in France, Germany, Switzerland, Spain, Italy, The Netherlands and elsewhere. Find it in bars, restaurants, bottle shops stores and delicatessens — even theme parks.
-  Fruity Monkey Beer's Asia-Pacific exports took off in 2020. Regular shipments ensure it arrives fresh in the region. Exports continued throughout the pandemic, making Fruity Monkey Beer a popular success.



Swinging into fruity-fresh flavour adventures

- 🙈 Fruity Monkey Beer contains over 98% natural ingredients. It uses juice from organic fruits for secondary fermentation of a base beer (a blend of wit and blonde). The brewers add no extra sugar.
- 🙈 The classic Fruity Monkey Beer range comprises eight fruity-fresh, best-selling adventures. Try [Coconut & Vanilla](#), [Guava](#), [Lime Wheat](#), [Passion Fruit](#), [Peach](#), [Pomegranate](#), [Raspberry](#) or [Strawberry](#). Fruity Monkey Beer also collaborates with European craft breweries on extra special beers.
- 🙈 Fruity Monkey Beer's Untappd rating continues to increase, and feedback is positive.

🙈 Biowan Craft produces Fruity Monkey Beer in large volumes for containers and shipping. Packaging options include:

- ◆ 250 ml bottle as standard, and 330 ml bottle or can upon request
- ◆ 20 L or 30 L kegs upon request



Coconut & Vanilla

Nothing suggests tropical freshness more than the iconic coconut. Nothing suggests a flavour experience more than vanilla. Combine them, and swing into a fruity-fresh beer adventure.

Fresh milkshake sold on the streets of Malacca in Malaysia inspires Coconut & Vanilla. The refreshing, sweet flavour and buttery, creamy notes captivate the taste buds. This Fruity Monkey Beer has a mild sweetness. A light frankincense aroma has enough of a vanilla hint to feel like a Southeast Asian holiday.

Food Pairing

- ◆ Apple Pie
- ◆ Chocolate
- ◆ Desserts
- ◆ Grilled Vegetables
- ◆ Ice cream
- ◆ Pancakes
- ◆ Salads
- ◆ Sushi

Beer Information

- ◆ 250 ml
- ◆ 3.8% ABV
- ◆ Plato 10
- ◆ IBU 20



Guava

Bursting with refreshing, tropical tastes, guava is a surprising beer flavour. It is a curious, mischievous beer that enthusiasts love. Guava is a mysterious, unfamiliar fruit with a unique sweet, floral taste. It reminds people of pear, grapefruit, mango, pineapple and strawberry combinations.

The tropical pink guava we use gives this a unique, flavoursome experience. Drinkers enjoy a pleasant smooth-textured body and mild tart and sweet taste. It has hints of basil too. The fresh guava aftertaste and natural aroma are a tropical adventure in a glass.

Food Pairing

- ◆ Barbequed Meats
- ◆ Charcoal Braised or Grilled Pork Neck
- ◆ Satay Beef
- ◆ Thai Style Roasted Chicken

Beer Information

- ◆ 250 ml
- ◆ 3.8% ABV
- ◆ Plato 10
- ◆ IBU 20



Lime Wheat

The mild acidic citrus taste of limes refreshes the palate and enhances the zesty aromas. Fragrant, floral hints of pine, lilac and eucalyptus also develop on the nose.

Lime Wheat bursts with mild sweetness and typical soft, tarty bitter flavours. This is an easy-drinking, thirst-quenching beer for any time, any celebration, any occasion. A beer to savour, thanks to higher levels of natural sugars and fruity acids.

Food Pairing

- ◆ Barbequed Meats
- ◆ Chocolate
- ◆ Curries
- ◆ French fries
- ◆ Fruit Tarts
- ◆ Pastries
- ◆ Salads
- ◆ Spicy noodles

Beer Information

- ◆ 250 ml
- ◆ 4.9% ABV
- ◆ Plato 10
- ◆ IBU 20



Passion Fruit

Passion Fruit is a delightful, curious fruit. This beer bursts with a distinct aroma: the sweet, fragrant scent of orange blossoms. Sweet with a mild tartness, it balances light bitterness and a full, fruity finish.

Considered one of the most delicious fruits, Passion Fruit is an ideal ingredient. Lots of sun gives passion fruit plenty of natural sugar for a distinctive craft beer flavour.

Food Pairing

- ◆ Fried Chicken
- ◆ Fried Fish
- ◆ Grilled Seafood
- ◆ Hotdogs
- ◆ Noodles
- ◆ Pizza
- ◆ Shrimp Salads
- ◆ Steaks
- ◆ Sweet or Creamy Dishes

Beer Information

- ◆ 250 ml
- ◆ 3.8% ABV
- ◆ Plato 10
- ◆ IBU 20



Peach

A distinctive burst of peach freshness in every glass. A balance of light sweetness and characteristic bitterness make this an ideal beer. The fabulous floral aroma and full-bodied taste suit any occasion.

Peach is an intense fruit journey into smooth, creamy, natural sweet flavours. A subtle sourness and lingering, tarty aftertaste of strawberries make this beer popular.

Food Pairing

- ◆ Cheese
- ◆ Cheesecake
- ◆ Crackers
- ◆ Cream Cakes
- ◆ Curries
- ◆ French Fries
- ◆ Ham
- ◆ Roasted Chicken
- ◆ Sausages

Beer Information

- ◆ 250 ml
- ◆ 3.8% ABV
- ◆ Plato 10
- ◆ IBU 20



Pomegranate

The beguiling pomegranate has intense ruby-red looks and exotic, cranberry-like flavours. Sometimes compared to grape, it has fascinated people throughout the world for centuries. The complex tarty, sweet citrus fruit tones tantalise the taste buds.

Pomegranate beer is a unique sensory experience. A perfect balance allows the sweetness to shine through. Drinkers can enjoy the tropical summer taste of pomegranate all year round.

Food Pairing

- ◆ Mussels
- ◆ Pasta
- ◆ Roasted Foods
- ◆ Sausages
- ◆ Stewed Meats (Beef, Chicken, Pork)

Beer Information

- ◆ 250 ml
- ◆ 3.8% ABV
- ◆ Plato 10
- ◆ IBU 20



Raspberry

Raspberries give beer a fabulous fruity burst of flavour. This beer has a distinctive floral aroma. Experience a sweet, succulent taste with hints of tartness and complex rose notes. Raspberry's subtle tart overtones complement the mouth-watering sweetness.

We use some of the juiciest raspberries to produce this easy-drinking favourite. Beer connoisseurs love this beer. And so do consumers who savour fresh, sweet flavours with lower alcohol.

Food Pairing

- ◆ Barbequed Pork
- ◆ Fried Shrimp / Jumbo Shrimp
- ◆ Meat Dishes
- ◆ Roast Beef
- ◆ Roast Pork

Beer Information

- ◆ 250 ml
- ◆ 3.8% ABV
- ◆ Plato 10
- ◆ IBU 20



Strawberry

Juicy, sweet strawberries give this beer a characteristic aroma and bright red colour. It is creamy, smooth and full, with very subtle sourness and a lingering tangy aftertaste. Strawberry is a tantalising, pleasant Fruity Monkey Beer flavour.

Enjoy the perfect drink, any time of day. Enjoy the year-round, mouth-watering fresh, natural taste of strawberries.

Food Pairing

- ◆ Cheesecake
- ◆ Crackers
- ◆ Cream Cakes
- ◆ Waffles
- ◆ Brie And Fruits
- ◆ Sushi

Beer Information

- ◆ 250 ml
- ◆ 3.8% ABV
- ◆ Plato 10
- ◆ IBU 20

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