



EAST ROCK BREWING COMPANY is named after the iconic trap rock ridge and city park that overlook the East Rock area of New Haven. Before it was known as East Rock, our neighborhood was referred to as Goatville, named for the goats that amusingly shared the land with its residents. Coincidentally, goats also are associated with a style of beer pioneered in Germany known as bock, which loosely translates to "billy goat." We are proud to pay tribute to both our neighborhood and the motherland of brewing with our logo.

At East Rock, we use time-honored methods and imported ingredients to produce pure and crisp German-inspired beer. Painfully slow to make but a pleasure to drink, our beers undergo a prolonged and labor-intensive fermentation, resulting in an uncommon depth of flavor and natural carbonation. Fresher than an import and more approachable than a typical craft, our beers are designed for drinkability, but never at the expense of taste. It's the ultimate everyday companion and the perfect reward for an honest day's work.

Our take on the classic Gose style uses a clean fermenting lager yeast to reveal a subtle tartness and soft mouthfeel created during our kettle-souring process. Our restrained use of peach, coriander, and sea salt lend a pleasing complexity to this decidedly crisp and refreshing beer.

NO COATING AREA