



KEEP THOSE OBERON PINTS LOOKING PERFECT!

At Bell's we make unfiltered beers. We leave the yeast in, lending more flavor and body. Oberon is an unfiltered American Wheat Ale. The protein in the wheat malt (and we use a LOT of wheat malt), combined with the yeast, create that unique Oberon taste, body and mouthfeel.



Sometimes that yeast and protein can settle out of the beer. Not to worry, follow these easy steps to pour that perfect Oberon pint.

THE OBERON BOTTLE SWIRL

1. Pour half the Oberon into a beer-clean glass.



2. Swirl bottle to reincorporate the yeast into the beer.



3. Finish pouring beer into pint glass and enjoy!



The Oberon Bottle Swirl can help hazy beers that are unfiltered or have a high protein content.