



KEEP THOSE OBERON PINTS LOOKING PERFECT WITH

THE OBERON SHAKE

Oberon is an unfiltered American Wheat Ale. The protein in the wheat malt, combined with yeast, create that unique Oberon body and mouthfeel.



The Oberon Milkshake:
This can appear at 2 stages of pouring: the beginning or end of a keg. The yeast and protein have settled to the bottom, and that's what you're seeing. If it is over $\frac{1}{2}$ full, give it the Oberon Shake.

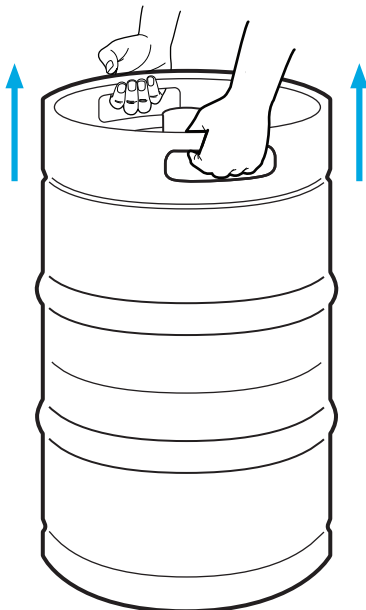
**THE PERFECT
PINT OF OBERON!
DRINK. ENJOY.
REPEAT.**

Clear Oberon:
The yeast and protein have settled out of the beer. Similar to the Milkshake, this can occur at the beginning or end of a keg. If it is over $\frac{1}{2}$ full, give it the Oberon Shake.

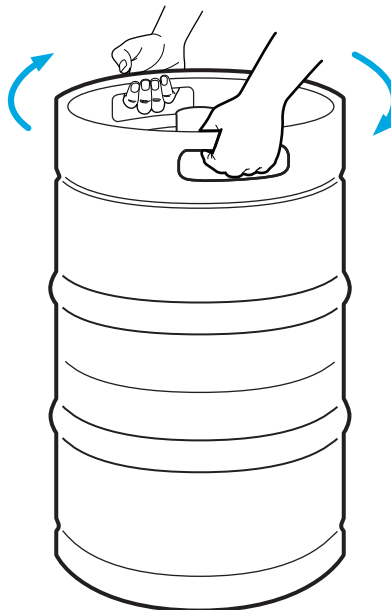


JUST SHAKE LIKE THIS:

- 1.** Grab the keg, and feel if it is over half full by lifting slightly.



- 2.** Shake left to right in a twisting motion. Repeat for 10 seconds.



This technique will raise the yeast & protein from the bottom of the keg, and disperse it among the rest of the beer.

