



Boddingtons Pub Ale

Introduced:	1778 in Manchester, England
Beer Category/Style:	High-end import/English pub ale
Taste Profile:	Renowned for its golden color, distinctive creamy head, smooth body and easy drinking character, Boddingtons is a medium-bodied pale ale. It has a creamy, malty and slightly sweet flavor and features a clean, pleasant aftertaste.
Ingredients/Brewing:	Boddingtons uses a traditional brewing process and is 4.6 percent alcohol by volume (ABV).
How to Serve:	Try pairing this beer with spicy, charred and aromatic dishes, particularly seafood and poultry.
Interesting Facts:	On the corner of Great Ducie Street and New Bridge Street in Strangeways, Manchester, is where two grain merchants, Thomas Caister and Thomas Fry, founded the Strangeways Brewery in 1778. Henry Boddington joined the business in 1832 as a traveler (the local vernacular for repairman) and rose to become a partner. Henry Boddington became the sole owner in 1853. The company was renamed Boddingtons Breweries in 1886 following Henry's death. In 1992, Boddingtons introduced the widget can and was one of the first beers to use this technology. When Boddingtons is canned, the combination of the carbon dioxide and nitrogen needed to create the head of the beer is less than ideal. The Draught Flow System inside of the widget can consists of a plastic, nitrogen-filled ball or widget that helps the carbon dioxide already dissolved in the beer form additional tiny bubbles. This keeps the head stable and makes the beer as close to a draught brew as possible.

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For nutritional information, visit:

www.anheuser-busch.com/s/uploads/Anheuser-Busch-Nutritional-Information.pdf