



8 718668 044020

BIER, BEER, ÒL, OLUT, BIRRA, OL,
CERVEZA, BIÈRE



BREWERY & CRAFT BEER BAR

VISIT OUR BEER BAR AND BREWERY IN THE 'BUNCK-
HOFST' INLAND PART IN THE HAGUE. WITH 20 BEERS
ON 'TAP' (OUR OWN BEERS PLUS A GREAT SELECTION
OF BREWERIES FROM AROUND THE WORLD) THE BEST
BEQ FOOD AND LIVE-EVENTS.

INGREDIENTS: WATER, MALTED BARLEY, WHEATMALT,
HOPS, YEAST / INGREDIENTEN: WATER, GERSTEMOUT,
TARWEMOUT, HOP, GIST / INNEERHALT: WASSER, GER-
STENMALT, WEIZENMALT, HOPFEN, HEFE / CONTIENS:
EAU, MALT D'ORGE, BLÉ, MALT, HOUBLON, LEVURE / IN-
NEHALTER: WATTEEN, KORNMALT, VEZEMALT, HUVME,
JAST / ANNESIATS: VEST, BRANMALKAS, VEIINKA, MALKAS,
HUMALA, HIVA / INGREDIENSER: VAND, BYGMALT,
HVEDEMALT, HUMLE, KERNE / INGREDIENTI: ACQUA,
MALTO D'ORZO, FRUMENTO MALTO, LUPPOLLO, SPEZIE
/ INGREDIENTES: AGUA, MALTA DE LA CEBADA, TRIGO
MALTZA, LUPULO, LEVADURA

BREWED & BOTTLED AT

KOMPAAN
THE HAGUE

DUCH
CRAFT BEER

SATUNUSSTRAAT 55
2516 AE THE HAGUE

KOMPAAN USES UNIQUE HOME
FILTERED WATER FOR ALL
THE BEERS. THE WATER HAS
NO TREATMENT WITH CHEM-
ICALS WHATSOEVER, AND IS
PERFECT FOR BREWING MOST
BEER STYLES.

AGING POTENTIAL:
CHECK OUR WEBSITE
WWW.KOMPAANBIER.NL

33

FL

KAMERAAD

5%
CAT. I

URTYPE PILSNER

5° C
33 CL.

N^o 070



WORLD
BEER
AWARDS
NETHERLANDS
WINNER

THE CORE RANGE

THE KOMPAAN KAMERAAD IS
PART OF THE KOMPAAN CORE
RANGE, THE FIRST RANGE OF
BEERS DESIGNED BY KOMPAAN
AND WAS COMPLETED IN 2013.
EACH CORE RANGE BEER ALSO
CONTAINS A NUMBER - REF-
RING TO THE NUMBER OF OUR
BREWING RECIPE.

BEST BEFORE / TEN MINSTE
HOUBBAAR TOT / MIND-
ESTENS HALTBAR BIS / A
CONSUMMER DE PREFERENCE
AVANT / DA CONSUMARSI
PREFERIBILMENTE EN TRU
/ CONSUMIRI PREFERENTE-
MENTE ANTES DE BAST FORE
/ PARASTA DINE

YOUR KAMERAAD:

KEEP IT SIMPLE

LIKE YOUR BEST FRIEND ALWAYS USED
TO SAY: "KEEP IT SIMPLE"

MEET THE KAMERAAD. A REFRESHING
DRY HOPPED FRIEND EVERYONE CAN
ENJOY. HE'S GOT SOME EDGE WITH IT'S
BITTER CITRUS TONES BUT WILL NEVER
LEAVE YOUR SIDE.

ALC. / ABV
5,0%

EBU
24

ERC
7