ALWAYS IN THE MAKING @BROOKLYNBREWERY BROOKLYNBREWERY.COM

FONIO RISING
PALE ALE

A hoppy pale ale bursting with tropical and passionfruit flavors featuring Fonio, an ancient West African super grain that is good for the planet, supports smallholder farmers in Africa, and has a promising role in the future of beer.

Known as the "Seed of the Universe," Fonio has thrived in West Africa for over 5,000 years – it requires no inputs, pesticides, fertilizers or irrigation - regenerating the land rather than stripping it.

Our Fonio beers have proved immensely popular since Garrett Oliver began brewing with the grain in 2018, resonating with more communities and generating excitement with new craft beer audiences.

This fresh pale ale is our favorite Fonio beer yet – snappy, dry and abundantly hopped with Strata and Citra.

TASTING NOTES: FRESH | FRUITY | CITRUS

STYLE
Pale Ale brewed with ancient West African grain, Fonio

ABV
5.0%

PROFILE
Fonio-powered Pale Ale, packed with tropical notes of passionfruit and citrus with a snappy dry finish

HOPS
Strata, Citra

MALTS
Two-Row, Fonio

PAIRINGS
Grilled Seafood, Spicy Dishes, Mango Salsa, Yassa Chicken, Fish Tacos

FORMATS
4/6/12oz cans
15.5 gal keg
5.17 gal keg

AVAILABILITY
Year-round
Launching early 2025

ALWAYS IN THE MAKING @BROOKLYNBREWERY BROOKLYNBREWERY.COM