



Hurricane Malt Liquor/Hurricane Ice/Hurricane High Gravity

Introduced:	Hurricane Malt Liquor: 1995 Hurricane Ice: 1996 Hurricane High Gravity: 2005
Beer Category/Styles:	Malt Liquor – American malt liquor (Hurricane Malt Liquor) Malt Liquor – American ice lager (Hurricane Ice) High End Malt Liquor – American malt liquor (Hurricane High Gravity)
Taste Profiles:	Hurricane Malt Liquor is full-bodied and robust and offers a smooth, slightly fruity and slightly sweet taste. Hurricane Ice offers extra smoothness and body, and Hurricane High Gravity offers a very full-bodied flavor with a smooth, sweet finish.
Ingredients/Brewing:	Hurricane Malt Liquor is brewed with a combination of malt and corn. Hurricane Ice is “ice-brewed” with a combination of malts and cereal grains to produce its distinct smoothness and body. Hurricane High Gravity is brewed with quality hops and extra barley malt to produce its full-bodied flavor.
Interesting Facts:	Anheuser-Busch’s exclusive ice-brewing process, used to brew Hurricane Ice , takes the brew to a temperature below freezing, which leads to the formation of ice crystals in the finishing process – creating a smoother taste and extra body.
Further Information:	Visit www.anheuser-busch.com

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