

WELCOME TO ASILIA'S INNOVATIVE SOLAR-POWERED MICROBREWERY AT SAYARI, A FIRST OF ITS KIND IN THE SERENGETI

Our microbrewery produces four craft beers, purified and sparkling water, and a selection of soft drinks. Our state-of-the-art microbrewery equipment is versatile and highly sustainable. Producing our beverages on-site eliminates unnecessary logistics, resulting in fewer bottles to handle, less pollution, carbon dioxide and microplastics.

Asilia has been carbon neutral since 2009 and the microbrewery is an additional reduction in our eco-footprint.



Rioba Blonde Ale | 4.4% alcohol

Rioba, meaning 'Sun' in Kuria, is a thirst-quenching summer ale. The blonde is straw-coloured in appearance with a low bitterness, often regarded as an ale version of a lager beer, with distinct tropical fruit on the nose making it truly unique to Asilia. *Pair it with light-flavoured dishes, salads, chicken, seafood, or even lemon custard tart.*



Hudhurungi Brown Ale | 4.5% alcohol

Hudhurungi, meaning 'Brown' in Swahili, is a refreshing, easy-drinking ale. The brown ale has a dark appearance from a range of speciality malts. The beer has an array of flavours that includes raisins, plums, figs, nuts, biscuits, caramel and toffee. The hops provide a moderate level of bitterness that helps balance the dark-fruit malt flavours. *Pair with a range of BBQ, smoked, or charred meats, as well as sweet desserts.*



Mholanzi Pilsner Lager | 4.7% alcohol

Mholanzi, meaning 'The Dutchman' in Swahili, is a pleasant pilsner with a clean, refreshing taste profile. The pilsner is straw-coloured in appearance with a moderate, lingering bitterness. It is a satisfying beer similar to European pilsners in character. *Pair it with light-flavoured dishes, salads, chicken, seafood.*



Chungu Indian Pale Ale | 6.6% alcohol

Chungu, meaning 'bitter' in Swahili, is a flavorful India pale ale that has an amber appearance with a prominent bitterness. Due to ale and crystal malts used, it has a steady malt flavour with a touch of bready and toasty notes. Elevated fresh hop aromas ensure the ale remains true-to-style. *Pair with a wide range of BBQ, smoked, or charred meats, spicy food, burgers, or even sweet desserts like carrot cake.*