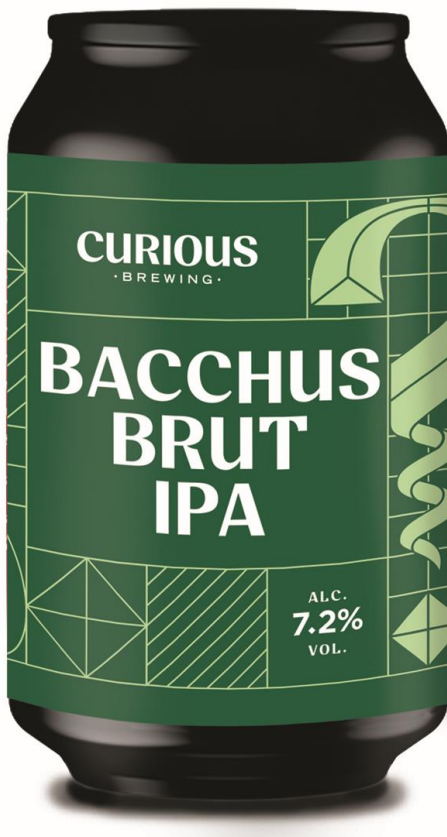




## CURIOUS BACCHUS BRUT IPA



### BEERMAKING

For this beer we looked to recreate some of the flavours and characters of a classic champagne. These complement perfectly the dry and fruity qualities of a Brut IPA, which is enhanced by the addition of Nelson Sauvin and Idaho 7 hops and fermented with the juice from our Bacchus grapes to create a uniquely different beer.

### ANALYSIS

ABV: 7.2%

IBU: 18

OG: 1058

Malts: Pale Ale, Rice and Wheat

Hops: Nelson Sauvin and Idaho 7

### DIETARY

Suitable for vegans and vegetarians.

Includes cereals that contain Gluten – including Wheat (such as Spelt and Khorasan), Rye, Barley and Oats.

### TASTING NOTES

A dry, effervescent IPA. Nelson Sauvin and Idaho 7 hops provide soft fruity notes of honeydew melon, gooseberry and citrus with delicate vinous pine and floral undertones. This is perfectly complemented by the addition of Bacchus grapes. The classic English grape variety adds a fresh and zesty palate with flavours of nettle, kiwi and freshly cut grass leading to a crisp, dry finish. This is as close to champagne a beer can be.

### SERVING SUGGESTION

Curious Bacchus Brut IPA is a great pairing with a classic fish and chips dish.

*Matt Anderson*

Head Brewer