



CURIOUS BRUT IPA



BEERMAKING

Brut IPA is heavily late kettle and dry hopped for bright hop aromas. The beer is also highly attenuated, which mirrors the refreshing and bone-dry qualities of a Brut sparkling wine.

ANALYSIS

ABV: 5.6%

IBU: 21

OG: 1056

Malts: Extra Pale Ale, 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 refreshingly dry and effervescent IPA using Nelson Sauvin and Idaho 7 hops to provide soft fruity notes of honeydew melon, gooseberry and grapefruit. Delicately vinous, with pine and floral undertones. This Brut IPA is full of delicate aromas with a crisp, dry finish. A beer inspired by English sparkling wine.

SERVING SUGGESTION

Brut IPA is a great pairing for goats cheese dishes and onion relish.

Matt Anderson
Head Brewer