

NAUGHTY & NICE



We at Lervig didnt want to make you a stereotypical Christmas beer with spices that make any beer taste horrible, so we stuck to what really matters and that is a beer that will pair great with the heavy foods we all eat around the Christmas table. What beer goes best with food, that would be a Dopple Bock style beer which is big in body and flavor but yet easy enough to clean your pallet and not add a bitter tinge to the juicy meats or vegan protein you are enjoying. So we gathered together an old school recipe of Pilsner, and other dark malts to create this malty and toasty beer. We avoided the use of caramel malts to keep it easy to drink more of before and after your meal! Merry Christmas!

Ingredients	WATER, BARLEY , HOPS, YEAST
ABV	8% IBU 30 OG 19.5P
Packaging	33 CL CANS 30 L KEY KEG
Best before	24 months
Appearance	RED CLEAR WITH LIGHT HEAD GOOD CARBONATION
Aroma	CLEAN, TOASTY, MALTY SLIGHT BOOZE FROM THE 8%
Flavour	CEREAL, MALT, TOAST, TOUCH OF Caramel, CHOCOLATE
Body	FULL BODIED NOT TOO SWEET, SLIGHT BITTER NOTES

