



BRUT NATURE



Brut Nature is our interpretation of the champagne of IPAs – bone-dry, bright, effervescent, and above-all, bursting with hops. We brewed this one so that there are almost zero residual sugars left after fermentation, leaving a clean mouthfeel with lively carbonation and unparalleled drinkability. We cranked up the dankness by throwing in Denali hops with a super DDH-dose of Citra. Low bitterness, high hop-aromatics and a soft, pillowy body are the defining characteristics of this tropical, dank Brut IPA.

Ingredients

MALT: **BARLEY, OATS**

ABV

HOPS: CITRA, GALAXYYEAST: ALE

Packaging

7%

Best before

50 CL CANS / 20 L KEY KEG

Appearance

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PALE, CLEAR YELLOW

Aroma

MALTY, FRUITY / FORRETTY (PINEAPPLE, CITRUS AND A HIT OF PINE)

Flavour

CLEAN, FRUITY, NATURALLY DELICIOUS,
LOW BITTERNESS

Body

DRY, EFFERVESCENT & SPRITZY

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