



FRANCONIAN HAZE

COLLABORATION WITH MAHRS BRAU (DE)



One of our best brewing buddies in the world Mr Stephan Michael from Mahrs Brau paid us a visit and brought his house yeast up. we like real beer from time to time and we like the haze, so we made a weizen beer which is a bit more strong and has a bit more malty color than your average style so somewhere between a hefeweisse and a weizen bock is the festeweisse bier. We even used Malts from his hometown of Bamberg Germany (not that that is super special) this beer is going to be super drinkable and great for breakfast or sitting in a cabin in the snow on a sunny day.

Ingredients

ABV

Packaging

Best before

Appearance

WATER, WHEAT MALT, BARLEY MALT, HOPS, YEAST.

5,5% IBU 12 OG 13.5P

33 CL CANS

30 L KEY KEG

12 months

HAZY ORANGE HUGE FLUFFY WHITE FOAM

Aroma

WHEAT MALT, BREAD, CLOVE, BANANA
ESTERS

Flavour

MALTY, FULL BODY, SPICE LIKE CLOVE
PHONELICS

Body

LIGHT AND CRISP AND EASY TO DRINK

Franconian Haze brewsheet