



THE NEW STYLE

JK from Yeastie Boys came to Stavanger to brew up a modern day beer with a yeasty twist. We decided to go for something a bit different with using Sake yeast, which is known for its fruity esters profile.

We mashed this one with a bit of rice and flaked barley to give it a light texture and keep some eastern style, as well as dry hopping it with Jasmine green tea and a generous amount of Enigma and Galaxy hops. The beer has a clear IPA character with a light sakéness at the finish.

Ingredients

MALT: PALE MALT, RICE, FLAKED BARLEY, OATS

ABV

HOPS: GALAXY, ENIGMA
YEAST: CHONG SAKE
OTHER: JASMINE GREEN TEA

Packaging

6,3%

Best before

33 CL CANS / 30 L KEY KEG

Appearance

9 MONTHS FROM FILLING DATE

Aroma

HAZY PALE

Flavour

HOPPY, FRUITY ESTERS TROPICAL LIKE CANTALOPES

Body

HOPPY, SLIGHT MELON & BANANA AND A TOUCH OF UMAMI KOJI FROM THE FERMENTATION

LIGHT EASY HOPPY, WITH A YEASTY TWANG