

## 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.

<b>Ingredients</b>	<b>MALT: PALE MALT, RICE, FLAKED BARLEY, OATS</b> HOPS: GALAXY, ENIGMA YEAST: CHONG SAKE OTHER: JASMINE GREEN TEA
<b>ABV</b>	6,3%
<b>Packaging</b>	33 CL CANS / 30 L KEY KEG
<b>Best before</b>	9 MONTHS FROM FILLING DATE
<b>Appearance</b>	HAZY PALE
<b>Aroma</b>	HOPPY, FRUITY ESTERS TROPICAL LIKE CANTALOPES
<b>Flavour</b>	HOPPY, SLIGHT MELON & BANANA AND A TOUCH OF UMAMI KOJI FROM THE FERMENTATION
<b>Body</b>	LIGHT EASY HOPPY, WITH A YEASTY TWANG