



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