



ACID CRUSH

**DOUBLE DRY-HOPPED IPA BLENDED WITH YOUNG LAMBIC
COLLABORATION WITH OUD BEERSEL (BELGIUM)
ALC. 6% VOL.**

After the success of our last collab, we played with new ideas and it didn't take too long to get some lambic in our IPA. Super refreshing and tart, but still hoppy and fruity, tropical as well as funky. The best of both worlds.

INGREDIENTS
MALT: PALE, WHEAT, OATS.
HOPS: CITRA, MOSAIC,
EKUANOT
YEAST: SPONTANEOUS/VER-
MOUNT ALE
ABV 6% IBU 40 OG 14,2 P

PACKAGING
33 CL CANS / 20 L KEY KEG

BEST BEFORE
2 YEARS FROM PACKAGING
(IT'S GOT LAMBIC IN IT SURE,
SO IT CAN BE CELLARED - BUT
WE PREFER IT TO BE FRESH)

APPEARENCE
PALE GOLDEN AND HAZY.
WHITE FOAM

AROMA
HOPPY, WITH THE UNDERLYING
FUNK OF ZENNE VALLEY

FLAVOUR
HOPPY, CITRUS, WITH A SOUR
VINOUS FINISH

BODY
DRY, YET NOT PUCKER YOUR
MOUTH LIKE DRY, SOUR
EDGED AND A RESINOUS
HOPPY AFTER TASTE TO MAKE
YOUR MOUTH HAPPY