BRUT NATURE

BRUT IPA , ALC. 7% VOL.

Brut Nature is our interpretation of the champagne of IPAs –bone-dry, bright, effervescent, and above all, bursting with hops. We brewed this one so that there are almost zero residual sugars left after fermentation, leaving a clean mouthfeel with lively carbonation and unparalleled drinkability. We cranked up the dankness by throwing in Denali hops with a super DDH-dose of Citra. Low bitterness, high hop-aromatics and a soft, pillowy body are the defining characteristics of this tropical, dank Brut IPA.

INGREDIENTS
MALT: BARLEY, OATS
HOPS: CITRA, GALAXY
YEAST: ALE

ABV 7% IBU 35 OG 13,2P

PACKAGING
50 CL CANS / 20 L KEY KEG

APPEARENCE
PALE, CLEAR YELLOW

AROMA
MALTY, FRUITY / FORRESTY (PINEAPPLE, CITRUS AND A HIT OF PINE)

FLAVOUR
CLEAN, FRUITY, NATURALLY DELICIOUS, LOW BITTERNESS

BODY
DRY, EFFERVESCENT & SPRITZY