



## MAGELLANIC CLOUDS

Table Beer Alc. 3,5% vol.

EN: water, barley malt, oats, hops, yeast.

NO: vann, bygg malt, havre, humle, gjær.

SE: vatten, kornmalt, havre, humle, jäst.

IT: acqua, malto d'orzo, avena, luppolo, lievito.

ES: agua, malta de cebada, avena, lúpulo, levadura.

DE: wasser, gerstenmalz, hafer, hopfen, hefe.

ØL/BEER/STARKÖL. SISÄLTÄÄ OHRAMALLASTA.

BREWED & PACKAGED AT LERVIG

VIERVEIEN 1, 4016 STAVANGER, NORWAY +47 51812500

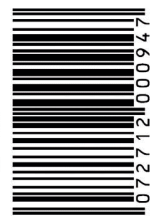
WWW.LERVIG.NO DRINK FRESH

IMPORTED BY: UK: CAVE DIRECT LTD ME20 6SW IT: REGALLI BIRRA SNC. DE: BRAUSTURM BIERVERLAG GMBH ES: ZOMBIE CERVEZAS S.L. SE: BRILL & CO. AU: EXPERIENCEIT BEVERAGES

BEST BEFORE: SEE BASE  
BÄST FÖRE: SE BURKENS BOTTEN  
DA CONSUMARSI ENTRO  
-VEDI IN FUNDO

1.75 UK UNITS 500 ML e

1.58 STANDARD DRINKS



# MAGELLANIC CLOUDS

## TABLE BEER, ALC. 3,5% VOL.

Magellanic Clouds is one of the most sessionable beers we've ever made, combining one of our favourite hops Citra with Idaho 7, the new kid on the block. This beer has classic hop characteristics of both tropical fruits and resinous pine that meld into a delicate but balanced body with a light finish that begs for another sip.

INGREDIENTS  
MALT: BARLEY, OATS  
HOPS: CITRA, IDAHO 7  
YEAST: ALE

ABV 3,5% IBU 5 OG 9 P

PACKAGING  
50 CL CANS / 30 L KEY KEG

BEST BEFORE  
9 MONTHS FROM FILLING

APPEARENCE  
LIGHT BLONDE, BRIGHT WHITE  
FOAM

AROMA  
ORANGE, TROPICAL CITRUS,  
RESIN

FLAVOUR  
TROPICAL AND STONE FRUITS,  
DANK PINE, TOUCH OF PINEAP-  
PLE JUICE

BODY  
LIGHT, BALANCED AND RE-  
FRESHING