



BREWING CERTIFICATE

“BURNING KISS”

ANDERS KISSMEYER



KISSMEYER

A BREWING EXPERIENCE



RELEASE DATE: August 2017

NAME: Kissmeyer Burning Kiss

BEER CATEGORY: Garage

STYLE: Amber Ale / Red Ale

MALTS: Pilsner (45 %), Pale Ale (30 %), Pale Munich (13 %), Pale Crystal (9 %), Dark Crystal (1 %), Unmalted Oats (2 %)

HOPS: BITTERING: Perle (D)
AROMA – HOT AND COLD: Amarillo (US), Simcoe (US), Pacific Gem (NZ)

ALC. ABV: 5.5 % **BITTERNESS, IBU:** 30 **COLOUR, EBC:** 40

BACKGROUND AND OBJECTIVES:

The Kissmeyer Garage series is meant to be a 'no-nonsense' take on the best, traditional beer styles. 'The best' according, of course, to my own preferences and the interpretations of these styles in the Garage series are on one hand in full respect of their heritage and virtues, but at the same time with that little personal twist that make them stand out from the rest. My aim has been to make very accessible versions of the styles, as that is the way I like them, and a harmonious balance between the malts and the hops, accentuating fruity and aromatic aromas and flavours.

Burning Kiss is an elaboration on past successes with red ales and a reference to the Flaming Kiss IRA in this series with largely the same malts and hops. The aim is a smooth, drinkable accessible red ale with red berry characters.

APPEARANCE:

Bright, light copper coloured, rich, white head.

AROMA:

Fruity/citrusy hops, dried fruit and caramel maltiness and red berries.

TASTE:

Rich caramel malt characters such as raisins and figs, medium citrusy hop flavor and very soft bitterness. Crisp malty aftertaste.

MOUTHFEEL:

Medium to light body, dry for style.

FOOD MATCHING:

BBQs, roast meats, pork, chicken, stews, pizza, pasta and medium rich cheeses.

OVERALL:

A crisp, very accessible, mildly malty and discreetly hoppy Amber / Red Ale with focus on the fruity characters in both the malts and the hops, and emphasis on smoothness and harmony. A fine thirst quencher and a very versatile beer for food matching.

