



# BREWING CERTIFICATE

**“EASY KISS”**

ANDERS KISSMEYER



**KISSMEYER**

A BREWING EXPERIENCE



**RELEASE DATE:** August 2017

**NAME:** Kissmeyer Easy Kiss

**BEER CATEGORY:** Garage

**STYLE:** US style Pale Ale

**MALTS:** Pilsner (60 %), Pale Ale (30 %), Pale Munich (8 %), Dark Crystal (2 %)

**HOPS:** BITTERING: Magnum (D)  
AROMA – HOT AND COLD: Simcoe (US), Crystal (US), Comet (US)

**ALC. ABV:** 5.5 %      **BITTERNESS, IBU:** 30      **COLOUR, EBC:** 15

#### **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.

Easy Kiss is an elaboration on the previous 'Kissmeyer West Coast Pale Ale', but in this beer some of the more traditional hops have been replaced by the wonderfully fruity, but much neglected Crystal and Comet.

#### **APPEARANCE:**

Bright, pale golden coloured with a rich, white head.

#### **AROMA:**

Fruity and floral hops, very subtle maltiness, clean.

#### **TASTE:**

Rich fruity and floral hop flavours, discreet malty characters and a smooth, but rich hop bitterness that linger into the dry, crisp aftertaste.

#### **MOUTHFEEL:**

Medium body and very dry.

#### **FOOD MATCHING:**

Chicken, pork, salads, pizza, 'hot' Mexican or Asian dishes, lighter cheeses.

#### **OVERALL:**

A very straightforward and accessible, hoppy but yet intriguingly fruity Pale Ale with a very high drinkability, smoothness and harmony.

