



BREWING CERTIFICATE

“YOUNG LUST”

ANDERS KISSMEYER



KISSMEYER

A BREWING EXPERIENCE



RELEASE DATE: August 2017

NAME: Kissmeyer Young Lust

BEER CATEGORY: Icons

STYLE: Belgian Blonde Ale

MALTS: Pilsner (50 %), Pale Ale (33 %), Pale Wheat (10 %), Pale Crystal (5 %), Unmalted Oats (2 %)

HOPS: BITTERING: Green Bullet (NZ)
AROMA – HOT AND COLD: Savinskij Goldings (SL)

OTHER: Sugar / dextrose, oregano, juniper berries

ALC. ABV: 6.0 % **BITTERNESS, IBU:** 35 **COLOUR, EBC:** 15

BACKGROUND AND OBJECTIVES:

The Kissmeyer Icons series is meant as a retrospective salute to those beers previously launched under the Kissmeyer Beer brand that are the most iconic. The beers in the series, all originally launched between 2010 and 2016, represent a broad variety of beer styles with the common denominator that they all exhibit a highly personal and unique 'twist' on the base styles. The twists are different from beer to beer, but the overall characteristic is that the Icon beers are smooth, accessible and harmonious. Simply because that is how I like my beer!

The purpose with 'Young Lust' is to show the beauty of a good, Belgian Blonde Ale, but adding a little Nordic layer of herbal complexity to it.

APPEARANCE:

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

AROMA:

Fruity, malty and spicy with a slight herbal note.

TASTE:

Spicy, fruity, and malty flavours and a medium bitter and slightly sweet taste.
A rather long and complex aftertaste with a herbal touch.

MOUTHFEEL:

Full body, with a quite creamy mouthfeel.

FOOD MATCHING:

Fish and shellfish, poultry, lighter pork dishes and soft cheeses.

OVERALL:

'Kissmeyer Young Lust' exhibits all the well-known and cherished characters of a Belgian Blonde Ale with an extremely aromatic, spicy and fruity aroma and flavour and a slightly sweet, malty body and taste plus a little Nordic twist of herbal complexity. A delightful aperitif beer, but also with a great food matching potential towards lighter dishes.

