



# BREWING CERTIFICATE

**“DE RØØØE”**

KISSMEYER & FRIENDS



**KISSMEYER**

A BREWING EXPERIENCE



<b>LAUNCH:</b>	November 2018		
<b>NAME:</b>	Kissmeyer De Røøøe		
<b>CATEGORY:</b>	Kissmeyer & Friends		
<b>BEER STYLE:</b>	Kettle-soured, barrel aged Belgian Red		
<b>MALTS:</b>	Pilsner (75%), Pale Wheat (15%), CaraHell (5%), CaraRed (5%)		
<b>HOPS:</b>	BITTERING HOPS: Pacific Gem (NZ) AROMA HOPS: Pacific Gem (NZ)		
<b>FLAVOURINGS:</b>	Cranberry and elder flower (concentrated natural juice), heather flowers and juniper (dried)		
<b>ALC. ABV:</b>	6,0%	<b>BITTERNESS, BU:</b> 20	<b>COLOUR, EBC:</b> 20



### CONCEPT AND BACKGROUND:

In a former life, Niels Buchwald, founder of Aarhus Bryghus, was brewmaster at the Royal Unibrew brewery 'Ceres' in Aarhus. We used this as a source of inspiration in the creation of 'De Røøøe' - untranslatable, but the closest would be 'The Reed', as in the colour. The reasoning behind this, and the references to iconic Ceres beers and to the not so iconic local football team are even more impossible to translate, let alone make any sense to outsiders. So forget about that!

Instead of brewing yet another red, strong, slightly sweet and neutral tasting pilsner style beer (a description of the inspirational beer, 'Ceres Red Eric'), 'De Røøøe' depicts how the intentions would be expressed by an innovative, talented and creative craft brewmaster. A red, medium strong beer with a balanced sweetness and noticeable tartness, partly from the kettle-souring and partly from the cranberry juice added, underlying vinous notes from the red wine barrel ageing, finished with a discrete Nordic fruity, herbal and spicy note from the juniper berries, heather flowers and rosehips added.

### APPEARANCE:

Coppery red, slightly hazy (unfiltered) with a fine white head.

### AROMA:

Fruity, complex with vinous notes and spicy character of flowers and herbs.

### TASTE:

Slightly tart, solid malt base, distinctive fruity character with low bitterness and complex vinous and spicy finish.

### MOUTHFEEL:

Slightly tart, relatively dry, full-bodied.

### FOOD MATCH:

Steaks, hearty beef stews and casseroles, other rich and intense meat-based dishes and soft, mature cheeses.

### SUMMARY:

'De Røøøe' is a unique and innovative interpretation of the Belgian sour beer styles Flanders Red and Oud Bruin (Rodenbach and Duchesse de Bourgogne). But 'De Røøøe' has a much milder tartness and is thus more generally palatable, yet more fruity and complex than 'the classics', supplemented with a distinct Nordic twist. But it still has the very broad range of suitable food matchings in common with its Belgian counterparts.