



BREWING CERTIFICATE

“MOONDANCE”

KISSMEYER & FRIENDS



KISSMEYER

A BREWING EXPERIENCE

RELEASE DATE: October 2018

NAME: Kissmeyer Moondance

KISSMEYER

BEER CATEGORY: Kissmeyer & Friends

COLLABORATION

PARTNER: Wicklow Wolf Brewing Co., Bray, Ireland

STYLE: Pacific Gem single hop Irish Amber / Red Ale
with Blackcurrant and Sloe Berries

MALTS: Pilsner (40 %), Pale Ale (40 %), CaraRed (10 %), Honey Malt (5 %),
Dark Crystal (2,5 %), Oats (2,5 %)

HOPS: BITTERING: Green Bullet (NZ)
AROMA HOT AND COLD: Pacific Gem (NZ)

FLAVOURINGS: Concentrated Natural Blackcurrant Juice,
Concentrated Natural Sloe Berry Juice

YEAST: Burton Ale Yeast (WLP023)

ALC. ABV: 5,5% **BITTERNESS, BU:** 30 **COLOUR, EBC:** 50



BACKGROUND AND OBJECTIVES:

Our great friends at Wicklow Wolf in Ireland, with whom we've brewed this beer, have an amazing Irish Red Ale, single hopped with Sorachi Ace hops, in their portfolio, so our idea behind this collaboration, brewed at the Theodor Schiøtz brewery in Odense, was to create a Nordic hybrid of this beer with another single hop and some typical Nordic flavourings. Through the always inspiring 'recipe-ping-pong' exercise we ended up deciding that the innovative combination of the fruity New Zealand hop Pacific Gem, blackcurrants and sloe berries would be nice and intriguing.

The name is another example of our musical inspiration. 'Moondance' is taken from a legendary Van Morrison song and album from 1970. Iconically Irish in music as Wicklow Wolf will become within craft beer!

APPEARANCE:

Clear, coppery red / amber, white head.

AROMA:

Hoppy, fruity with noticeable caramelly malt notes.

FLAVOUR AND TASTE:

Robust malty character, intense fruity hop flavor, fruity undertones, medium and smooth bitterness, and a slight herbal note. Medium long slightly bitter, hoppy, malty and fruity aftertaste.

BODY AND MOUTHFEEL:

Medium body, dry for style with a very slight fruity tartness.

OTHER CHARACTERISTICS:

High drinkability, lively (relatively high carbonation).

FOOD MATCHING:

All types of roasted meats, BBQs, burgers, pizza, medium strong cheeses.

OVERALL:

The 'Moondance' is a twist on the amber ales that are so typical for Ireland. By clearly showcasing intense, fruity hoppiness from the Pacific Gem, supplemented by fruity and herbal notes from the blackcurrants and sloe berries, 'Moondance' exhibits a delightful and unusual balance to the intrinsic maltiness of the red ales.