



BREWING CERTIFICATE

“NEW ENGLAND IPA”

KISSMEYER ADVENTURE



KISSMEYER

A BREWING EXPERIENCE

LAUNCH:	January 2019		
NAME:	Kissmeyer New England IPA		
CATEGORY:	Kissmeyer Adventure		
BEER STYLE:	India Pale Ale		
MALTS:	Pilsner (44%), Pale Ale (34%), WEY Pale Wheat (10%), Danish clover honey (10%) WEY Munich 1 (5%), WEY Cara Munich 1 (2%), Oats (2%)		
HOPS:	AROMA HOPS: Mandarina Bavaria, Huell Melon, Citra, Mosaic, Nelson Sauvin and Motueka		
FLAVOURINGS:	Dried grapefruit peel and grapefruit juice		
ALC. ABV:	5,5%	BITTERNESS, IBU: 20	COLOUR, EBC: 14



CONCEPT AND BACKGROUND:

Modelled after Kissmeyer Stockholm Syndrome, with the same hopping and malt-body balance – though naturally with much lower strength and intensity – and the NEIPA appearance and focus on intense hop aroma and taste rather than bitterness. Supplemented with a note of fruitiness from the discrete addition of grapefruit.

APPEARANCE:

Pale amber / straw yellow, deliberately cloudy!

AROMA:

Intense, fruity-hoppy fragrance, touch of malt in background along with a discrete note of citrus fruit.

TASTE:

Fairly intense, dry, very fresh, robust fruit-hop flavour, backed up by malt character. Medium aftertaste of fruit and hops.

BODY AND MOUTHFEEL:

Light and soft, mild creamy body with a tingling mouthfeel (high carbonisation).

BALANCE:

Medium dry, with low and gentle bitterness.

FOOD MATCH:

Salads, burgers and pizzas, as well as chicken and pork dishes.

OTHER CHARACTERISTICS:

Extremely drinkable, with low bitterness and intense, fruity hoppiness. These qualities, discretely supplemented with grapefruit flavouring and the beer's cloudy appearance, result in an almost juice-like experience.

