



# 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.

