



BREWING CERTIFICATE

“SESSION IPA”

KISSMEYER ADVENTURE



KISSMEYER

A BREWING EXPERIENCE

LAUNCH: January 2019

NAME: Kissmeyer Session IPA

CATEGORY: Kissmeyer Adventure

BEER STYLE: India Pale Ale

MALTS: Pale Ale (45%), Pilsner (42%), WEY Munich 1 (8%),
Oats (3%), WEY Cara Munich 1 (2%)

HOPS: AROMA HOPS: Mandarina Bavaria, Citra and Motueka

FLAVOURINGS: Sea buckthorn- and rose hip oil

ALC. ABV: 4,0%

BITTERNESS, IBU: 15

COLOUR, EBC: 10



CONCEPT AND BACKGROUND:

Modelled after Kissmeyer Eagle Kiss and with the same bitterness. The biggest difference lies in the hopping balance; the traditional bitterness of Eagle Kiss is partially replaced in this beer with the NEIPA focusing on intense hop aroma and taste, with a subtle fruity hint from the moderate addition of rose hip- and sea buckthorn oil.

APPEARANCE:

Pale amber / straw yellow, hazy, unfiltered, cloudy!

AROMA:

Intense, fruit-hop fragrance, supported by a touch of malt and the faintest trace of Nordic fruitiness.

TASTE:

Fairly intense, dry, very fresh, robust fruit-hop flavour with malt character in the background. Short to medium aftertaste of fruit and hops.

BODY AND MOUTHFEEL:

Light-bodied with somewhat sparkling mouthfeel (high carbonisation).

BALANCE:

Dry, with low and friendly bitterness.

FOOD MATCH:

Light salads, Tex-Mex and Asian dishes.

OTHER CHARACTERISTICS:

Very drinkable, with low experienced bitterness and creamy feel in the mouth; reasonable head with medium durability.

