



The Lost Abbey

Inspired Beers for Sinners and Saints Alike

www.lostabbey.com

STYLE- *Strong Dark Farmhouse Ale*

AVAILABILITY- *Seasonal Release*

DESCRIPTION & INFORMATION

AROMA- *The initial perception in this beer is that of fruits-especially raisins. It has an herbal component from the Rosemary as well. The beer manifests much of the dark malts that are in the beer as well as some of the yeast phenols from the Saison Style yeast at work.*

TASTE- *There are lots of ingredients playing well here. First we have some blackened raisins making their presence felt. This is followed by some dark malt caramel sweetness and a drying presence from the chocolate and more roasted malts. The Rosemary is subtle but not under valued in it's presence.*

COLOR- *A Garnet colored ruddy brown with incredibly inviting red hues.*

OG- 1.086

FG- 1.012

BODY- *Medium to full bodied with several layers of alcohol, malt yeast present*

ABV- 10%

HOPS- *German Magnum*

SPECIAL INGREDIENTS- *Blackened Raisins, Organic Rosemary, Honey and Brettanomyces*

SUGGESTED SERVING TEMPERATURE 50-60 F

SUGGESTED GLASS- *Any manner of Goblets or Chalices with wide shaped bowls*

CELLARING NOTE- *This is one of our favorite beers to cellar. Over time, the sweetness is consumed by the Brettanomyces resulting in a drier and more firm background to support the specialty ingredients.*

FORMATS- *750 ml Cork finished bottles, 1/2 bbl and 1/6 bbl kegs*

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