



The Lost Abbey

Inspired Beers for Sinners and Saints Alike

www.lostabbey.com

STYLE- *French Country Ale also known as Biere de Garde.*

AVAILABILITY- *Year Round.*

DESCRIPTION & INFORMATION

AROMA- *An enticing blend of ripened orchard fresh fruit (green apples) warm bread pulled just from the oven.*

TASTE- *The beer starts off with an initial malt sweetness that fades into a firm but subtle hop presence. The lager yeast and cold maturation ensure a crisp smooth finish.*

COLOR- *Burnished gold with a slight haze.*

OG- 1.060

FG- 1.012

BODY- *Medium Bodied balanced between malt and hop expressions.*

ABV- 7.00%

HOPS- *Brewer's Gold, French Strissepalt Spalt and Czech Saaz.*

SPECIAL INGREDIENTS- *Dextrose and Port Custom Toasted Malt.*

SUGGESTED SERVING TEMPERATURE- 48-52 F

SUGGESTED GLASS- *Small Tumbler or Fluted Glass.*

SUGGESTED FOOD PAIRINGS- *We feel this is an ideal match for a wide range of foods. We developed Avant Garde to pair with rustic cheeses and warm loaves of bread. It also is a match for most chicken and fish pairings as well.*

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

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