



# The Lost Abbey

Inspired Beers for Sinners and Saints Alike

[www.lostabbey.com](http://www.lostabbey.com)

**STYLE-** *Belgian Style Abbey Dubbel Ale*

**AVAILABILITY-** *Year Round*

## DESCRIPTION & INFORMATION

**AROMA-** *There are several layers at work in the nose of this beer. At first we get a hint of fruit mostly in the form of banana and some gum like esters. There is also a bit of light cocoa aromatics from the malt and raisins at play here.*

**TASTE-** *Abbey style beers often emphasize layers of malt surrounded by yeast driven complexities. Our Lost and Found Abbey Ale is the result of the judicious, but not overpowering, use of crystal malts with a teasingly dry chocolate malt finish. There is a perception of warmth from the alcohol which blends very nicely keeping the malts from being too sweet.*

**COLOR-** *A very deeply ruby tinted brown ale with warming red hues.*

**OG-** 1.068

**FG-** 1.012

**BODY-** *Medium bodied with several layers of malt and yeast present*

**ABV-** 8.0%

**HOPS-** *German Magnum and German Tettnang*

**SPECIAL INGREDIENTS-** *Chef Vince's Special Raisin Puree and Dextrose*

**SUGGESTED SERVING TEMPERATURE** 48- 55 F

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

**SUGGESTED FOOD PAIRINGS-** *Lost and Found Ale seemingly is a natural for Pork Based dishes, including Tenderloin with reduction sauces. We also suggest trying this beer with dishes, that emphasize soft cocoa and chocolate notes.*

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

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