



The Lost Abbey

Inspired Beers for Sinners and Saints Alike

www.lostabbey.com

STYLE- *Belgian Style Spiced Saison Ale*

AVAILABILITY- *Year Round*

DESCRIPTION & INFORMATION

AROMA- *One of the most aromatic beers we make. It's rooted in an explosion of spices (notably the Ginger and Orange Peel) which are partnered with the phenols from our Saison yeast. The nose of the beer is overwhelmingly spicy and fruity from the spice additions.*

TASTE- *The first sip always begins with a sweet malt expression that is immediately overwhelmed by the yeast flavors and peppery spices that we have employed. As the beer fades, a slight tartness pervades and develops in a slightly acidic finish making the beer that much more refreshing.*

COLOR- *A hazy shade of summer yellow*

OG- 1.065

FG- 1.008

BODY- *Light to medium bodied with several layers of spices and yeast present*

ABV- 6.7%

HOPS- *German Magnum and Brewer's Gold*

SPICES- *Organic Ginger, Orange Peel, Grains of Paradise and Black Pepper*

SUGGESTED SERVING TEMPERATURE 44-52 F

SUGGESTED GLASS- *Small Tumbler or Fluted Glass*

SUGGESTED FOOD PAIRINGS- *Spice driven beers find excellent partners in spicy dishes ranging from fish tacos to Thai food.. We recommend all manner of heat with Red Barn nearby to slake your thirst.*

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

155 Mata Way
Suite 104
San Marcos, Ca. 92069

800-918-6816

