



The Lost Abbey

Inspired Beers for Sinners and Saints Alike

www.lostabbey.com

STYLE- *Barrel Aged Non Denominational Ale (aka Flanders Red Ale)*

AVAILABILITY- *Limited Specialty Release*

DESCRIPTION & INFORMATION

AROMA- *Red Poppy starts with a complex nose of tart cherries, vanilla and a cinnamon like finish. There is also an underlying basis of yeast esters and wild yeast components that result in an extraordinarily complex nose.*

TASTE- *Red Poppy starts its life out as our Dawn Patrol Dark. Post primary fermentation, we blend this with some of our Amigo Lager at transfer to the barrel. During the fermentation in the barrel from the micro organisms, we gain acidity which results in a beer with hints of Vanilla, Tannins and Sourness from the Cherries and the secondary fermentation and extensive aging.*

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

OG- 1.050

FG- 1.008

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

ABV- 5%

HOPS- *German Magnum*

SPECIAL INGREDIENTS- *Sour Cherries and Oak Aging*

SUGGESTED SERVING TEMPERATURE 45- 55 F

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

SUGGESTED FOOD PAIRINGS- *Red Poppy affords numerous opportunities at expression with so much flavor packed into a low alcohol beer. It's stunning on its own with sour notes and cherries dancing across your taste buds. We've found a great partner in Duck especially those in reduction sauces with fruit components.*

FORMATS- *375 ml Cork finished bottles and in 1/6 bbl kegs.*

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