



The Lost Abbey

Inspired Beers for Sinners and Saints Alike

www.lostabbey.com

AVAILABILITY - Summer Seasonal

DESCRIPTION & INFORMATION

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AROMA- There are tons of esters present in the beer as well as a soft yeast note. This beer has also been spiced with Grapefruit Zest, Orange Peel and Coriander. Each of these is subtly stated as to not overwhelm the nose of the beer.

TASTE- Most definitely, this is the first and foremost a wheat ale. You can taste the wheat from start to finish. A faint toasted note from the addition of Flaked Oats is present in the beer as well. This is a light bodied beer that finishes with a spicy layer in the end. The overall impression should be an easy to drink refreshing ale.

COLOR- Almost opaque and milky white from the raw wheat we used.

OG- 1.048

FG- 1.008

BODY- Light to Medium Bodied with several layers of spices and yeast present

ABV- 4.8%

HOPS- German Magnum and Czech Saaz

SPICES- Fresh Grapefruit Zest, Curacao Orange Peel, Sweet Orange Peel & Coriander

UNIQUE FERMENTABLE- Grapefruit Honey

SUGGESTED SERVING TEMPERATURE 44-52 F

SUGGESTED GLASS- Small Tumbler or Fluted Glass

FORMATS- 750ml Cork finished Bottles and Limited Draft

SUGGESTED FOOD PAIRINGS- Wit Biers are classic Summer Refreshing beers. Lighter fare such as white fish, shell fish and salads are all great pairings. We have found numerous cheese that go well with this style of beer as well.

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