



CURIOUS BREW

A premium lager re-fermented with Champagne yeast for a distinctively clean, refreshing and balanced beer.



BEERMAKING

Our Curious Brew is a truly premium lager beer. Brewed in England with precision and passion to create a uniquely satisfying, crisper, cleaner, lager beer.

A lager of purity and freshness, brewed using Saaz and Cascade hops and fine English lager malt. Then, for a cleaner, fruitier and more aromatic finish, re-fermented with Champagne yeast and a 'dosage' of rare Nelson Sauvin hops.

Unpasteurised, and cold-conditioned for a full 5 weeks, this is a lager for the discerning.

ANALYSIS

ABV: 4.7%

IBU: 19

OG: 1.044

Malts: East Anglian Lager, Cara & Wheat

Hops: Saaz, Cascade, Galaxy & Nelson Sauvin hops

TASTING NOTES

This 4.7% modern fragrant English lager is bright golden in colour with tropical and citrus fruits on the nose. On the palate, this beer has low bitterness and a balanced sweetness from the lager and cara malts. Crisp, dry and slightly spicy in the finish, this full flavoured lager does what all great beers should do first and last – Refresh.

The winemakers twist is the addition of Champagne yeast and the late 'dosage' of fine Nelson Sauvin hops, giving this premium lager a crisp refreshing finish, and a bright aroma reminiscent of a fine New Zealand Sauvignon Blanc.

SERVING SUGGESTION

Curious Brew is a great pairing for a classic British Friday night fish supper. Cutting through the deep-fried batter, the aromatic citrus characters are ideal for pairing with fish such as cod and haddock.