



ANARKIST SERIES

NEW ENGLAND IPA

BREWING CERTIFICATE

NEW ENGLAND IPA



ALC. ABV 5,4% / **IBU** 25 / **EBC** 14 / **TOP FERMENTED**

MALTS: Pale Ale malt, CaraRed and Oats

HOPS: Citra, Mosaic and Motueka

FLAVOURINGS: Elderflower juice, rhubarb concentrate

COLOUR AND CLARITY:

Almost orange in colour with a good head; hazy/cloudy.

BODY AND MOUTHFEEL:

A full, sparkling beer that does not linger long, thus quickly making room for another mouthful.

AROMA:

A delicious aroma of tropical fruits such as lemon and lime, together with a fresh note of elderflower and rhubarb. There are also more subtle overtones of dark berries, flowers and black pepper, none of which overshadow the aroma of the malt base that can still be sensed through all the hoppiness and fruitiness.

TASTE:

Smooth, creamy and very fruity – a mouthful of summer. All the notes from the hops break through, with the first sensation of citrus fruits tickling the tongue giving way to the flavour of elderflower and rhubarb.

FOOD MATCH:

Suitable for Italian, oriental and Tex-Mex cuisine.

OTHER CHARACTERISTICS:

New England IPA is a beer that is hazy and cloudy. Large quantities of hops are added late in the brewing process after boiling, with dry hops then added during the steeping phase in the kettle.