

A NEW BREED OF BEER.

THE BEER

Red Angus is a pure grain fed Pilsener bred from the best materials the world has to offer. Wrestle the lid off and discover the benefits of 5 malted grains giving a unique and full flavoured profile. No less than 3 classic hops are used, giving a wild profusion of spicy and fruity aromas. A long slow fermentation brings these characters together for a classy and intriguing Pilsener. Enjoy!

APPEARANCE

The beer is very pale and bright, with a hint of malt darkness from the Carapils malt. The natural white rocky head that is the sign of a well brewed beer comes from the use of lots of hops and wheat malt. It is also the result of filtering the beer rather than using pasteurisation. To the observant eye, there is a faint milky haze that comes from the hop oils in the beer from using loads of hops during the maturation phase of the process.

AROMA

The initial aroma is ultra fresh and clean with a delightful subtle balance of fresh bright fruit aromas and rich malt. This aroma develops as the beer is drunk with the more earthy aromas of the bittering hops coming through towards the bottom of the glass.

TASTE

The beer is designed to be very drinkable and quenching, however there is nothing unsubstantial about the body and mouth-feel of the beer. There is a good backbone of residual dextrins that ensures that the beer never tastes thin. This rounded mouth-feel is backed up with plenty of gentle malt and fruit flavours generated by the yeast during fermentation.

