



Belgian herbal organic Jessenhofke brown

Beer tasting assessment

Appearance:

Our beer is between dark amber & light brown. A Red shiny beer to look at with a steady foam.

Aroma:

You can find the burned barley malts into the smell of the beer. Some sweetness is coming into the nose also.

Taste:

The sweetness of this beer is the first notification you get, the lower bitterness is according the most brown beers.

Appreciation:

This beer is a nice drinking beer which will be loved by a very large group of people.

Food Pairing:

This sweet brown beer goes well with meat or a blue cheese.

Available formats:

Jessenhofke triple is available in bottles of 33 & 75cl

Also barrels of 20l & 30l(inox & key-keg) are ready to ship.

Technical data:

7% Alc Vol, 16°pl, 21 EBU, 60 EBC, ideal temperature to serve: 8-11 °C