



Belgian organic herbal Jessenhofke Maya

Beer tasting assessment

Appearance:

Our beer is very blond caused by the use of wheat holding water coming from the Seitan production by Maya. The foam head is dense and has a long retention.

Aroma:

The nose of wheat is noticeable. The excellent hops produced by the organic hop farmer Cambie from Poperinge. One bitterhop (challenger) & 2 aromatic hops (goldings & fuggles) gives a herbal aroma. The herb that is used (unique beer in the world were this herb is used during the production of beer) is garlic. There is no sense or taste of garlic as this is not the goal of using herbs in beer. It gives more character to the beer.

Conclusion: the aroma is in balance with a nice herbal smell.

Taste:

The bitterness is very pronounced the very blond beer looks very light but has a lot of body for a 6% alc vol beer.

Appreciation:

This beer is a beer to enjoy together with a light meal or as appetiser.

Food Pairing:

This beer is partly made from the wheat coming out of the seitan production, so a piece of seitan is the best combination.

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:

6% Alc Vol, 14 °pl, 33 EBU, 14 EBC, ideal temperature to serve: 8-11 °C