



HAZE

Haze is a New England IPA brewed with lightly-roasted oat malt and oat flakes. More than 35 kilograms of hops were added during the brewing process: in the whirlpool and during fermentation and maturation. The name Haze refers to the haziness of the beer, but also to the brewer's hazy vision upon seeing the bill of the hop.

Expect a HOP BOMB!

Attention! This beer was brewed with lactose. Not to make a milkshake, but to give the beer some extra body.

Malt:

Haze Oats: Lightly-roasted oat malt and oat flakes

Hops

Eukanot, Citra, Simcoe

Serving tips

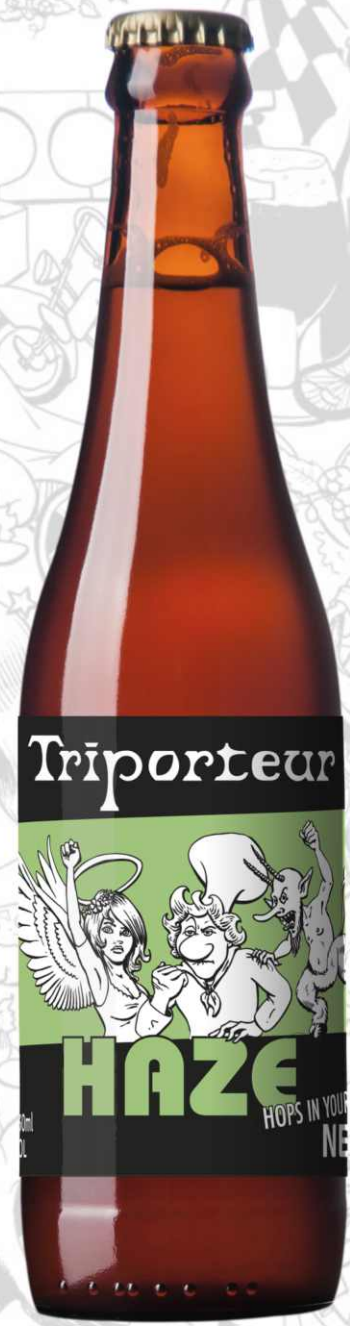
Haze is best served in the original BOM glass. The tropical hop aromas get full play in it. Serving temperature is 5 - 8°C.

Sugars

Lactose

Fermentation

Not the typical BOM yeast, Top fermented, second fermentation in the bottle



BITTER	●●●●○	FRUITY NOTES	●●●●●	STYLE	NEIPA (New England IPA)
SWEET	○○○○○	CAMEL	○○○○○	COLOUR	Golden
HOP NOTES	●●●●●	HERBAL	○○○○○	ABV 6.8%	IBU 35