

GULDEN von BOORIAN

Malt Varieties: Organic Pilsner, Organic Munich, Flaked Oats, Organic Wheat, Torrified (puffed) Wheat, imported Golden Promise barley.

Hop Varieties: Magnum, Saaz, and Styrian Golding

OG: 16.4^oP

ABV: 7.3%

IBU: 30.6

History: Originally developed after WWII as a response to the growing popularity of Pilsner beers.

Appearance: Yellow to medium gold in color.

Flavor: Marriage of fruity, spicy and alcohol flavors supported by a soft malt character. Bitterness is medium from a combination of hop bitterness and yeast-produced fruitiness. Dry finish with a low to moderately bitter aftertaste.

Mouthfeel: Light to medium body and smooth but noticeable alcohol warmth.

Overall Impression: Strongly resembles a Tripel but even crisper and drier. The drier finish and lighter body also serves to make the spiciness more prominent.

Our version is spiced with **coriander seeds** and fermented with the house Belgian yeast, adding depth of aroma and a hint of dry **lemony citrus** flavor.

