

LIMITED RELEASE

NOMAD

BELGIAN-STYLE BLONDE

A DRY-HOPPED ITINERARY FOR A BELGIAN ROADTRIP

As we wander through the wide world of beer, we find ourselves evolving as nomads of sorts. Germany, Belgium, and the U.S. all infuse this culmination of our travels. We start with the noble roots of German hop varieties, ferment with our favorite Belgian yeast strain, and finish with a touch of American hop panache to bring it all together. The finished beer combines spice and clove with herbal citrus and a bright tropical finish. With depth and complexity, we display the fruits of our years of travel.

AVAILABLE PACKAGES: BOTTLES & DRAUGHT

ABV	IBU	OG PLATO
7.0%	30	15.5

DRY HOPS

Idaho 7, Mandarina, Loral

AROMA HOPS

Huell Melon, Mandarina, Idaho 7

YEAST

House Belgian

FLAVOR PROFILE

Subtle spice, orange citrus, melon, tropical fruit

FOOD PAIRINGS

Schnitzel and waffles, cheeseburger and frites



**REAL ALE
BREWING CO**

VISIT OUR TAP ROOM

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