

NOMAD

LIMITED RELEASE

BELGIAN-STYLE BLONDE

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.



ABV	IBU	OG (PLATO)
7.0%	30	15.5°

FLAVOR PROFILE

Subtle spice, orange citrus, melon, tropical fruit

FOOD PAIRINGS

Schnitzel and waffles, cheeseburger and frites

AVAILABLE PACKAGES: BOTTLES, DRAUGHT



REAL ALE
BREWING CO

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