

**BRIDGE
ROAD
BREWERS**

BAR SERIES

CRAFT BEER BREWED BY THOSE ON THE BEER FRONTIER



BEER TWO



BREWED BY:

Beer Deluxe

BEER NAME:

Red Star

BEER STYLE:

Red Rye Saison

BREWERS NOTES: Wilson Hede

The beer is based upon the idea of creating a Saison that reflects the core principles of Saisons and seasonal beer as well as the transition from Winter to Spring. The beer is designed to have the rich toasty and melanoidin malt characters married with typical Belgian Saison yeast characters and dryness. Malted U.S. Rye was used to provide a full mouthfeel and a spicy, dry finish. It is backed by restrained hop additions of Hersbrucker to provide balance and let the yeast strain and the malt do the talking. The beer is dual purpose as it is meant to be a cool winter quaffer but also still suited for when a glimpse of sun does decide to show its head.

TASTING NOTES:

The rich amber red colour, is dulled a little by the yeast haze, a result of no filtration, but should clarify over time. Sharp Saison yeast aroma is mixed with sweet bread/toffee notes owing to use of Melanoidin and rye. Quite a complex flavour profile: Initially the pallet is a hit with sharp Saison acidity, but then over-run by full toffee malt characters. Then the Rye kicks in, bready - like 100% rye bread, chewy and a touch of asstringency. You will want more, if only to try work out what exactly is going on in this beer!

INGREDIENTS:

Malt: Vienna, Pilsner, Melanoidin
Cara Red, Rye and Rice hulls.
Hops: Hersbrucker
Yeast: Wyeast Belgian Saison.

VITAL STATS:

ABV: 6.2% OG:1.056
IBUs: 15-20 FG:1.009
Not filtered or
pasteurised.