

# LONE RANGER

A strong rye IPA, dry hopped with citra, sorachi ace and simcoe, which imparts an aroma of pine and citrus.

A collaboration brew between Jeff Young, Black Star brewery in Austin, Texas and William Frank, Grauballe Bryghus.

Pours with white foam and amber color. Medium bodied with slight caramel malt and bready notes as well as a solid bitterness. Combined with a creamy mouth feel along with flowery and spicy flavors it makes for a smooth drinking experience. Food paring: Hot and spicy dishes like Jambalaya, Chili con Carne or spicy pork dishes.

Ingredients: Water, **barley malt**, **rye malt**, **wheat malt**, hops, yeast. Unfiltered and unpasteurised. Bottle-conditioned.

Alc. 7,0% vol.

IBU calculated: 65

33 cl.

