



FIRESIDE Nut Brown

HOMEBREWERS COMMENTS:

Fireside is a deep amber colored lager with prominent maple sweetness, hazelnut and chocolate flavors and a clean crisp finish. Fireside is likely the most flavorful beer available of the many varieties brewed by Leinenkugel's

STYLE DEFINITION:

Brown ales range from deep amber to brown in colour. Caramel and chocolate flavours are evident. Brown ales from northeastern England tend to be strong and malty, often nutty, while those from southern England are usually darker, sweeter and lower in alcohol. North American brown ales are usually drier than their English counterparts, with a slight citrus accent and an aroma, bitterness, and medium body due to American varieties of hops. Fruitness from esters are subdued. When chilled to cold temperatures, some haziness may be noticed.



Fireside Nut Brown

While the star of this holiday seasonal is the roasted malt character, the well-balanced flavor and brilliant amber tones give Leinenkugel's Fireside Nut Brown a comforting approachability that you don't experience in traditional English-style nut browns. English two-row malts give this lager a maple aroma and pronounced chocolate, caramel and hazelnut top notes that dance around the palate before finishing gracefully.

Malts: English two-row malts

Hops: Cluster

Alcohol Content: 4.9% by Volume

Calories/12-oz: 155

Carb. grams/12-oz: 13.4 gm

Bitterness: 13 IBU's

Color: 23 SRM

Serving Temperature: Chilled @ 45 degrees F

Heart River Homebrewers is a club based in Dickinson, North Dakota dedicated to the art and science of beer and wine making and their enjoyment in moderation to promote health and happiness. For membership information please visit our web site at www.heartriverhomebrewers.com or email Jon Stika at stika@ndsupernet.com