



THE WILD BEER CO

Sleeping Lemons Export | 6.0%

A preserved lemon Gose up at 'Export Strength' as a tongue-in-cheek nod to historical export beers being made stronger to last their journey across the seas. Bigger and bolder than regular Sleeping Lemons it is sweeter, richer, more intense.



Ingredients

Barley
Lager Malt, Wheat

Hops
Saaz

Yeast
Mixed Culture

Experience

Apearance
Pale Yellow

Aroma
Sweet Lemons and biscuit

Flavour
Lemon Curd, Sweet pastry

Finish
Lingering meringue sweetness

Stats

ABV	6
IBU	5
SRM	8
Plato	11

Packaging

Bottle	750ml
Keg	30L
Volumes of co2	2.2

Unique Aspect

The bigger sibling of Sleeping Lemons the only difference is an increase in the amount of malt used to create a higher gravity wort. As such it is sweeter, juicier, richer giving it the likeness of Lemon Meringue Pie. Biscuity malt base, full lemon curd acidity and light meringue sweetness. Initially it was all to be shipped to America but we liked the recipe so much that we had to keep some of the yellow max dipped 750ml bottles back for ourselves!

Food Pairings

At 6% the alcohol becomes a character of the beer, sweet and a little hot. This heat will stand up to bold flavours in the kitchen and may overpower delicate flavours. Along with its tart acidity, it pairs incredibly well when paired with Moroccan spiced dishes, the preserved lemons in the beer coming into their own. Again thinking of the beer as an additional ingredient the salt and lemon aspect is perfect for white fish dishes, it's what you'd likely add to it

Allergens: malted barley, wheat

DRINK WILDLY DIFFERENT