



Ename Pater



This unfiltered abbey beer, which is re-fermented in the bottle, is surprisingly light and tasty. Lots of citrus, herbs and bright hops dominate the nose. The finish is dry and hoppy thanks to the dry hopping at the end of the brewing process.

We were inspired for this special, cloudy abbey beer by how the monks of old used to brew small amounts of beer for their own consumption. After all, the Fathers are entitled to a tasty glass of beer to quench their thirst too. But aware of their obligations as they were, they created a version with less alcohol. This allowed their minds to stay clear for work and prayer. Fortunately, the lower alcohol content had no effect on the characteristic abbey beer flavour.

Tasting

Nose/aromas: Fresh, pleasant nose with nuances of hops and malt, and a brief appearance of herbs.

Flavour: Refreshing, hints of malt and herbs, lovely bitter hops, short, dry finish. 5..5%

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