



PIGS FLY

PALE-ALE

TASTING NOTES

WHAT IS A PALE ALE?

Pale Ales are made using a pure pale malt fermented with a top fermenting ale yeast. This yeast allows a faster and warmer fermentation than a lager and the pale malt gives the beer its golden-copper colour. The warm fermentation allows for the formation of esters, which give the brew a distinct fruity or citrus aroma. Special yeast strains can also be used to give a nutty or savoury character.

The flavour profile of a Pale Ale is influenced by the choice of hops. Hops provide the backbone and character of the beer, contribute to the floral aroma spectrum and give the brew its bitterness.

Compared to lagers, Pale Ales have more body and complexity however are lighter and crisper than their English Ale counterparts

WHAT IS IN PIGS FLY PALE ALE?



- Yeast** A traditional top fermenting London Ale yeast creates a beer with a silky fine mouthfeel, fruity esters and slight sweetness.
- Malt** A unique blend of pale and crystal malts is used to produce a distinctive copper colour. Malts are made from the finest Australian barley.
- Hops** Two types of hops are used in the Pigs Fly Pale Ale: Chinook hops give the brew its unique bitterness and crisp finish whilst Cascade hops impart aromas of peach and apricot.
- Appearance** A copper/golden colour with good carbonation and creamy white head with good retention.
- Bouquet** Slightly floral with fruity, lychee and apricot characters. Cascade hops contribute to a distinct zesty – citrus aroma.
- Palate** Fruit characters initially evident balanced by fresh zesty hop characters. A firm tight mouthfeel and bitterness with a nutty-yeasty flavour, balanced by fruity peach and apricot characters. Medium carbonation allows full appreciation of the flavour. Subtle lingering bitterness.
- Serving** Pigs Fly Pale Ale is a unique Australian style ale handcrafted in small batches. Best served chilled to 5°C in a glass.
- Specs** 4.6% Alc./Vol.
1.3 standard drinks per 330mL bottle
- Awards** Silver Medal - Sydney Royal Fine Food Show 2008, class 3 - pale and golden ale class

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BOWRAL
BREWING • COMPANY

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