

Troubadour

MAGMA

DENSITY - 9% ABV

PACKAGING - 750ml Bottle, 30 Liter Kegs

DRINKING TEMPERATURE -

Serve between 45° and 48° Fahrenheit

BREWED & BOTTLED BY - Br. Musketeers

SPECIAL EDITION TRIPEL YEAST

Every year, Brewery The Musketeers brews a one-batch only version of the flagship beer, Troubadour Magma, where one aspect of the brewing-recipe is changed. Troubadour Magma is an amber coloured Belgian Tripel India Pale Ale. A 9% alcohol beer with the body of a Belgian Tripel and exotic fruity flavors coming from the American Simcoe Hop used during the dry-hopping.

For the Special Editions of the last 3 years, the brewers changed the hop used during the dry-hopping. With Cascade Hop (USA), Sorachi Ace (Japan) and Galaxy (Australia), the whole world was explored, resulting in amazing effects on flavor! For this year's Special Edition, the brewers decided to walk away from the endless possibilities in hop varieties.

For Troubadour Magma Special Edition 2014, the brewers use 3 different Yeast species during the fermentation. A proprietary wine yeast never used before in beer for primary fermentation. Brettanomyces is used for its unique barnyard flavors and funk and our traditional belgian yeast strain for a our trademark spicy and fruity esters. This results in a version of Troubadour Magma that is far more complex in flavor, allowing the dynamic Simcoe hop to shine in a brand new light.



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