

# BELGIAN BLONDE ALE



## ODE TO SPRING

In early spring, the sap begins to flow in Ontario's maple trees. In celebration of this rebirth, we present a unique seasonal ale made with sweet malt, Belgian yeast, noble hops and Ontario maple syrup.

Produced in partnership with the Ontario Maple Syrup Producers' Association.



## TASTING NOTES

This unique beer delivers a beautiful amber colour with a slight off-white foam collar. The nose is maple with a good amount of hazelnut (noisette) accented by vanilla and caramel. After a few moments, aromas of cherries and just a touch of spice arrive.

The body of beer is slightly sweet, reminiscent of caramelized apples with a nutmeg finish. There is also a slight floral taste that arrives a little late. The finish is smooth, with gentle bitterness that is surprisingly refreshing. 7% alc./vol., 13 IBUs.

### AVAILABILITY

Now available!

### APPEARANCE

Vibrant amber colour with slight off-white foam collar.

### AROMA & FLAVOUR

Maple and hazelnut with a slight floral hint, accented by vanilla and caramelized apple, with a subtle nutmeg finish.

### MOUTH FEEL

Smooth with a gentle, refreshing bitterness.

### INGREDIENTS

Malted barley, maple syrup, organic maple extract, hops, Belgian yeast, and fresh Lake of Bays water.

### PAIRINGS

Hearty and fried foods like frites or cheese fondue; desserts such as chocolate, fruit, cheesecake, ice cream and whipped cream.

### FORMAT

750mL bottles, kegs

### ALCOHOL & IBUs

7% alc./vol. | 13 IBUS



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