



NOM NOM[®] MANGO HEFEWEIZEN

DATA

GRAIN BILL

Pilsner Malt
Wheat Malt
Light Munich Malt

HOPS

Northern Brewer

EXTRAS

Mango Juice Powder
Mango Extract

COLOR

5.3 SRM

STARTING GRAVITY

12.1° Plato

IBU

12

ABV

5.8%



Nom Nom is our German Hefeweizen brewed with real mango. Starting with with Pilsner, Wheat & Munich malts, we add pure mango juice powder directly into the boil., then just enough Northern Brewer hops strike a synergistic balance between malt sweetness and bitterness. A traditional Hefeweizen yeast is used, which produces a slight banana and clove aroma. To top it all off, we add some natural mango extract to the brite tank to round out the mango flavor. This delicious offering pairs perfectly with friends and food alike.



AVAILABILITY

Year-round

FORMATS

12-oz Heritage bottles (case)
1/6 BBL (5.16 gal) keg
1/2 BBL (15.5 gal) keg