


# GIGANTIC

## BREWING COMPANY

BEER	<p><b>SOLID!</b>  <b>HOPPY AMERICAN WHEAT</b></p>		
	<p>WHO SAYS AMERICAN WHEAT BEERS NEED TO BE MILD FLAVORED? NOT US. WE'RE REDEFINING WHAT WHEAT BEER CAN BE - BOLDLY HOPPY, CRISP, CLEAR-ISH AND ABSOLUTELY SOLID!</p>		
DESCRIPTION			
	<p>BEER #30          22 FL. OZ. ~650ML.          ~1 PINT 8 FL. OZ. &gt; ALC. 6% BY VOL.</p>		
TASTING NOTES	<p>HUGE FRESH SQUEEZED CITRUS: KUMQUAT, AND ORANGE HOP AROMA AND FLAVOR. CRISP AND REFRESHING WHEAT. ORANGE PEEL BITTERNESS IN THE FINISH.</p>		
	<p><b>6%</b></p> <p>ALC/VOL</p>	<p><b>45</b></p> <p>IBUs</p>	<p><b>HAZY GOLD</b></p> <p>COLOR</p>
ARTIST	<p>TSUYOSHI NIGAMUSHI IS FROM TOKYO. HIS COLORFUL WORK IS INFLUENCED BY CLASSIC JAPANESE ANIMATION AND THE ADVERTISING STYLE OF 1930'S JAPAN. NIGAMUSHI WILL BE FEATURED IN THIS YEAR'S FOREST FOR THE TREES MURAL FESTIVAL IN PORTLAND. <a href="http://WWW.NIGAMUSHI-TSUYOSHI.COM">WWW.NIGAMUSHI-TSUYOSHI.COM</a></p>		
	<p><b>43-48</b></p> <p>IDEAL SERVING TEMP.</p>	<p> <b>PINT GLASS</b></p> <p>SUGGESTED GLASSWARE</p>	
HISTORY & STYLE	<p>AN AMERICANIZED VERSION OF A HEFE WEIZEN, CLEAN FERMENTING ALE YEAST, NO GERMAN BANANA OR CLOVE. MOST USE A SUBSTANTIAL PERCENTAGE OF WHEAT MALT. HOP CHARACTER WILL BE LOW TO HIGH BUT MOST ARE MODERATE IN BITTERNESS.</p>		
	<p><b>INGREDIENTS:</b>          LOCAL BULL RUN WATER, BARLEY, HOPS, YEAST</p> <p><b>MALTS:</b>          NORTHWEST PALE MALT, MALTED WHEAT</p>		
FOOD PAIRINGS	<p>EXCELLENT WITH LIGHT SUMMER DISHES, WHERE THE CITRUS IN THE BEER ADDS TO THE DISH. SALAD OF FIELD GREENS, GOAT CHEESE, SLIVERED ALMONDS AND VINAIGRETTE. ALSO SEAFOOD DISHES: FISH TACOS, CRAB CAKES, RAW OYSTERS.</p>		
	<p><b>HOPS:</b>          NW AMARILLO, NW CASCADE, AUSTRALIAN GALAXY</p>		