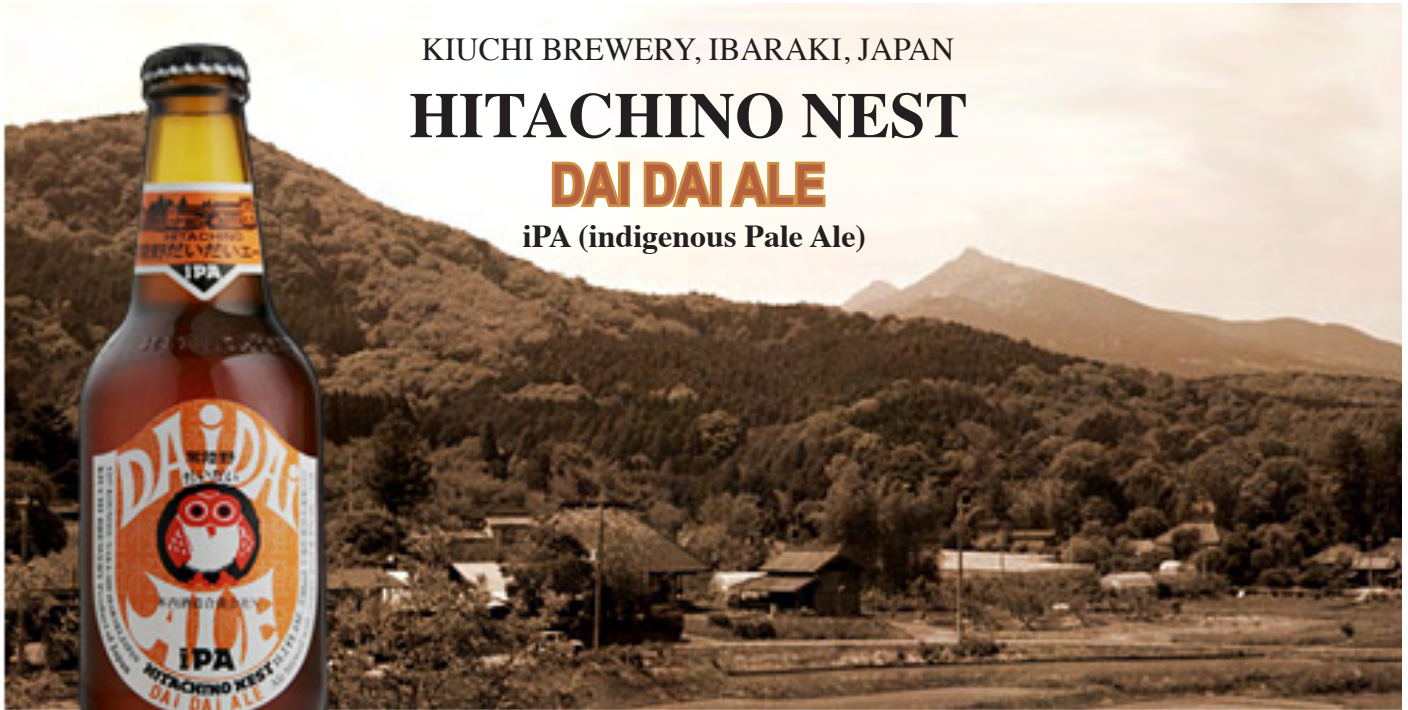


KIUCHI BREWERY, IBARAKI, JAPAN
HITACHINO NEST

DAI DAI ALE

iPA (indigenous Pale Ale)



**HITACHINO NEST
Dai Dai Ale**

is a very unique brew, “Kiuchi/Hitachino” philosophy with highly focused notes of orange/mandarin, quite dry in the finish.

Kiuchi Brewery uses a special, very rare type of orange called “*Fukure Mikan*”.

6.2% alc./vol.

Malts:

Floor malted Marris Otter Pale Malt

Hops:

Tardif de Bourgogne

[Origin and Description: Tardif de Bourgogne Hops is a natural variety from France. The USDA recieved their first sample in 1977, from the Institute of Hop Research, Pulawy, Poland. This variety is grown on limited acreage around the Alsace region. It is an aroma type associated with European Ales and Lagers. It is difficult to find on the market, and in commercial beers.

If you do come across some, try it out.]

*Hersbrucker
Tradition*

Spices:

“Orange” Fukure Mikan Peel

Fukure Mikan is a wild mandarin orange with almost 1500 years of history and is only cultivated around Mt.Tsukuba near the brewery (see pictures).

Fukure Mikan stands for “very unique” in Japanese. Fuku is ‘symbol of happiness’ and Kure is ‘coming’ and Mikan is ‘orange’. Fukure Mikan means “*Orange which will bring fortune happiness!*”

Format(s):

24*11.2oz btl / EAN-code: 4 934418 891799

20 liter & 30 liter kegs from our temperature contolled tank container



B. United International, Inc.

P. O. Box 661, Redding C.T. 06896 - phone 203.938.0713 - fax 203.938.1124 - www.bunitedint.com