

OMMEGANG GNOME GANG

BELGIAN-STYLE BLONDE ALE

GNOME GANG ALE The cheerful gnomes of Belgian farmstead Brasserie d'Achouffe dropped by Brewery Ommegang in the summer of 2010, bringing a present of Chouffe yeast for our brewers. Chouffe's fruity, spicy yeast is a signature found in every Chouffe beer. Using their yeast in primary fermentation – along with our recipe, our brewing, and our yeast in bottle conditioning – yields a unique, flavorful, and aromatic dose of magic. A true fan favorite at Ommegang, Gnomegang is back to please beer fans and gnomes throughout the country.

TASTING NOTES The nose has distinctive clove aromas, combined with yeasty fruitiness typical of Chouffe beers. Flavors include ripe fruit, clove, light caramel, non-cloying candy sweetness, smooth maltiness, and well-balanced hopping. Mouthfeel offers a big, round body with full, fine carbonation. The finish is dry, warming and lingers gracefully.

THE SIMPLE FACTS

Gnomegang is brewed with pils, carapils, flaked oats, flaked red wheat, and Special B malts, and hopped with Styrian Goldings. Gnomegang is a rich, translucent golden hue with a big, fluffy, white head.

9.5% ABV



PAIR WITH

Roasted fish or chicken, honey-glazed ham. Gorgonzola, blue, sharp cheddar and Roquefort cheeses. Pecan pie and stone fruit desserts.



AVAILABILITY

12 OZ BOTTLES

750 ML CORK-FINISHED BOTTLES

1/6 BARRELS

1/2 BARRELS