

Mirroring

Mirroring is a part of the Reflection Series - a series of NEIPAs based on the same malt profile but with different hop composition. All the beers are named after different phenomena of light reflections. A mirror is a surface that reflects light more perfectly than any other object.

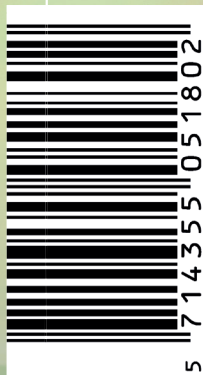
New England IPA
44 cl / Alc. 6.5% vol.

Mirroring is a fruity, exotic and full-bodied New England IPA.
Unpasteurised / Unfiltered

Ingredients: barley, wheat, oats, maltodextrin, hops, yeast
Hops: Citra, HBC 692, Amarillo, Cryo Amarillo
Byg, korn, bygg, ohra, cebada, orge, orzo, gerst, gerste
Hvede, (h)vete, vehnä, trigo, du blé, grano, tarwe, weizen
Havre, kaura, avena, f'avoine, avena, haver, hafer

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This beer is brewed at the ÅBEN
brewery in Kolding, Denmark
www.aabenbryg.dk / [@aabenbryg](https://twitter.com/aabenbryg)



Best before: See bottom / Keep cold and enjoy fresh

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