

**Mutual Trading, Inc.**  
**Japanese Beer Spec Sheet**

<b>Brewery</b>	Hakkaisan Brewery Co., LTD
<b>Founded</b>	1922
<b>Profile</b>	Founded in 1922, Hakkaisan Brewery is situated at the foot of Mount Hakkai in Niigata. The spring water that flows from the mountain is used to produce its sake. The guiding principles of the brewery are to produce the finest sake that people will never tire of, to apply the highest standards of production to all its sakes, and in order to achieve the smooth wonderfully pure and mellow flavors of Hakkaisan sake, the Brewery insists on producing in small batches, using hand-made koji and slow fermentation at low temperatures. Rydeen is their Craft Beer brand, and recently they celebrated their 20th anniversary of beer-making and the construction of a new brewing facility. The brand takes its name from the Mount Hakkai spring "Raiden-

<b>Product Name</b>	Rydeen Pilsner
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<b>Item Number</b>	10216
<b>Case Contents</b>	12 bottles
<b>Size</b>	330ml
<b>Method</b>	Bottom fermentation
<b>Style</b>	German Pilsner
<b>Malt</b>	Pilsner malt, Munich malt
<b>Hops</b>	Aroma
<b>Hops Origin</b>	Germany
<b>Water</b>	"Raiden-sama no Mizu" (the thunder and lightning god's water)
<b>Filtration</b>	Diatomaceous earth
<b>Tank Type</b>	Conical
<b>Best Before</b>	1 Year
<b>IBU</b>	28
<b>Introduced in</b>	2018
<b>ABV</b>	5%
<b>Brewery Location</b>	Niigata



<b>Nose</b>
Has a gentle and refreshing aroma

<b>Flavor</b>
Crisp and clear, the flavor is made up of both malt and the fresh hop's bitterness

<b>Food Pairings</b>
Great with meat or heavily flavored dishes

<b>Tasting Notes</b>
Brewed with Raiden-sama no Mizu (the thunder and lightning god's water, this pilsner is slowly fermented in low temperatures, making it easy to drink, with an emphasis on aroma and a clean finish. The rich malt flavor, refreshing bitterness and aroma of hops expand gently in the mouth .