NOMAD
BREWING
Elevated Beer

STAFF EDUCATION SHEET

LOST HORIZON

Juicy · Tropical · Citrus Burst · Hazy Finish



A vibrant expression of modern craft brewing, showcasing the juicy tropical character of Mosaic and Citra hops. Pouring a radiant golden haze beneath a soft, lasting white head, Lost Horizon delivers lush tropical fruit, bright citrus, and subtle pine with a remarkably smooth finish. Inspired by the spirit of exploration, it's an invitation to venture beyond the familiar and discover something extraordinary.

STYLE	ABV	IBU	HOPS	BODY	CARBONATION	FORMAT
New England Hazy IPA	**6.5%**	**30**	**Mosaic Citra**	**Medium-Full, Silky**	**Soft & Balanced**	**30L keg 473ml can**

TASTING NOTES

An enticing aroma of ripe mango, passion fruit, and citrus zest unfolds into juicy notes of papaya, grapefruit, and orange. Subtle berry and pine undertones introduce depth, while a soft, creamy body and restrained bitterness create a beautifully balanced palate. The finish is silky, refreshing, and delicately citrusy.

HOW TO DESCRIBE IT TO A GUEST

"A juicy, hazy IPA bursting with mango, passion fruit, and bright citrus, balanced by subtle pine and a smooth, creamy finish."

Contains barley (gluten). Not suitable for gluten-free diets. Tropical fruit flavours are derived from hops, not added fruit.

Questions on service, availability, or reordering: we're here to help.

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THE BREWING PROCESS

Crafted in the New England IPA tradition, Lost Horizon combines a soft malt foundation with the expressive tropical and citrus character of Mosaic and Citra hops. A balanced hopping approach delivers vibrant aromatics and restrained bitterness, while careful fermentation preserves its signature golden haze, creamy texture, and smooth finish.

For those drawn to discovery and inspired by the unexpected. A bold yet approachable expression of tropical flavour, crafted to make every sip feel like a new adventure.

NOMAD BREWING

PAIRING GUIDE

Compare against your menu, across any cuisine

Lost Horizon's juicy tropical fruit, bright citrus, and subtle pine complement bold spices, grilled proteins, and rich dishes. Its creamy body softens heat, while restrained bitterness and refreshing carbonation balance savoury flavours.

FLAVOUR & SPICE AFFINITIES

Citrus zest · mango & passion fruit · ginger & lemongrass · chili & warm spice · fresh herbs · coconut · smoked flavours · aged cheeses

MEDITERRANEAN & MIDDLE EASTERN

Grilled lamb kofta, harissa chicken, citrus-herb branzino, grilled halloumi

LATIN AMERICAN & MEXICAN

Al pastor tacos, chili-lime shrimp, ceviche, grilled fish tacos

SOUTHEAST ASIAN

Thai green curry, lemongrass chicken, bánh mì, spicy papaya salad

SOUTH ASIAN

Tandoori chicken, butter chicken, biryani, paneer tikka

COASTAL & RAW BAR

Tuna poke, salmon crudo, crispy calamari, grilled prawns

AFRICAN & CARIBBEAN

Jerk chicken, peri-peri prawns, coconut rice, grilled plantain

AMERICAN, BBQ & COMFORT

Smoked pulled pork, spicy fried chicken, barbecue ribs, smash burgers

BRUNCH, DESSERT & CHEESE

Spicy breakfast tacos, aged cheddar, creamy blue cheese, tropical fruit sorbet

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