



NOMAD BREWING

Elevated Beer

STAFF EDUCATION SHEET

THE WANDERER

Kentucky Common Ale · A Revival of a Pre-Prohibition Classic



Rooted in the rich brewing history of the American South, Nomad Brewing's Kentucky Common pays tribute to a classic yet often overlooked beer style. This light, malt-forward ale balances notes of toasted malt and caramel sweetness with a refreshingly clean finish, making it an easy-drinking beer with unexpected depth. Toasted Malt · Caramel · Clean Finish.

STYLE
Kentucky
Common Ale

ABV
5.2%

IBU
20

COLOR
Deep
Amber

MOUTHFEEL
Light, Creamy,
Smooth

TASTING NOTES

The Kentucky Common pours a warm amber with a slightly creamy off-white head. Aromas of toasted grain, sweet caramel, and a hint of earthy spice rise from the glass. On the palate, expect a smooth malt character featuring layers of freshly baked bread, subtle toffee, and roasted nuts. Its light body and crisp carbonation ensure a clean, satisfying finish with just a touch of lingering sweetness.

HOW TO DESCRIBE IT TO A GUEST

"Think of it as a piece of pre-Prohibition history in a glass: toasted malt and caramel sweetness, finishing light, clean, and easy to drink."

Contains barley and gluten. Brewed with two-row barley, caramel malts, roasted barley, and a touch of corn. Not suitable for gluten-free diets.

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

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1 / 3



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THE BREWING PROCESS

Brewed with a blend of premium two-row barley, caramel malts, and a touch of roasted barley, this Kentucky Common showcases a carefully balanced malt profile. A portion of corn, true to the historic style, adds fermentable sugars and lightens the body without diluting flavour. Classic American hops add mild bitterness, while temperature-controlled fermentation ensures exceptional clarity and a well-rounded, clean finish. The result honours the pre-Prohibition original while refining it for today's premium beer enthusiasts.

FULL PROFILE

ABV	5.2%
IBU	20
Color	Deep Amber
Mouthfeel	Light-bodied, creamy, smooth

HISTORICAL INSIGHT

Originating in Louisville, Kentucky, in the late 1800s, Kentucky Common was one of the few truly American beer styles before Prohibition. Popular among working-class communities, this ale was known for being brewed, fermented, and served fresh in less than a week. Traditionally made with a portion of corn for added fermentable sugars, its light, approachable taste made it a staple in saloons across the South. Nomad Brewing's modern take honours this heritage while refining its flavour for today's premium beer enthusiasts.

Nomad Brewing's Kentucky Common is more than just a beer, it's a sip of history reimagined for the modern palate: smooth malt complexity, a light body, and a clean finish that pairs effortlessly with hearty fare or stands alone as a flavorful, refreshing pour.

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2 / 3



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PAIRING GUIDE

Compare against your menu, across any cuisine

Kentucky Common's toasted malt, caramel sweetness, and clean, light-bodied finish make it a versatile food beer: the crisp carbonation cuts through richness and smoke, while the toasty, bready malt echoes flavours found in grilled, roasted, and slow-cooked dishes across a wide range of cuisines. Use this guide alongside your own menu to identify natural pairing opportunities, wherever your kitchen draws its inspiration from.

FLAVOUR & SPICE AFFINITIES

Toasted grain & caramel · smoke & char · roasted nuts · brown sugar & molasses · black pepper & warm spice · sweet corn · tangy barbecue sauce · earthy herbs (thyme, rosemary) · soft aged cheeses

AMERICAN, BBQ & COMFORT

Grilled burgers, barbecue ribs, roasted pork, pulled pork sandwiches, cornbread

MEXICAN & TEX-MEX

Carnitas, al pastor tacos, charred corn elote, smoky chipotle dishes

GERMAN & CENTRAL EUROPEAN

Bratwurst, pretzels with mustard, roasted pork knuckle, sauerkraut

ASIAN & BBQ FUSION

Korean-style short ribs, char siu pork, teriyaki chicken skewers

SOUTHERN & SOUL FOOD

Fried chicken, shrimp and grits, collard greens, biscuits and gravy, smoked brisket

MEDITERRANEAN & MIDDLE EASTERN

Grilled lamb kofta, shawarma, roasted eggplant, charred flatbread

COASTAL & RAW BAR

Smoked salmon, grilled oysters, charred octopus, crab cakes

BRUNCH, DESSERT & CHEESE

Maple sausage, pecan pie, aged cheddar, smoked gouda, buttered cornbread

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