



Kirin Light/Kirin Ichiban

Introduced:	Kirin Light was introduced in 1989 and Kirin Ichiban was introduced in 1990.
Beer Category/Style:	Import – Japanese-style pilsners.
Taste Profile:	Kirin Ichiban has a smooth, full-bodied and refreshing taste. Kirin Light has an enticing hop aroma and a surprisingly smooth, full-bodied taste.
Ingredients/Brewing:	Kirin Ichiban and Kirin Light are brewed with the finest ingredients, including two-row barley malt and the finest Saaz hops imported from the Czech Republic. Kirin’s proprietary yeast strain is used along with a special “first press” brewing process, which extracts the most flavorful portion of the ingredients.
How to Serve:	The full-bodied, yet smooth taste of Kirin Ichiban and Kirin Light pair well with a variety of Asian dishes, including Asian-fusion meals and sushi.
Interesting Facts:	Kirin refers to a mythic beast, half dragon and half deer, from ancient Chinese mythology as a symbol of well-being and good fortune.
Further Information:	Visit www.kirin.com or www.anheuser-busch.com .

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