

# Paul-Bricius

*il Birrificio più antico di Sicilia*



## RED STRONG ALE

**NAME:** Strong Red Ale, "Red."

**METHODOLOGY:** Classical.

**STYLE:** Strong Ale.

**FERMENTATION:** High natural fermentation in the bottle.

**PRODUCTION TECHNIQUE:** All grain.

**MALT:** Self produced malt.

**SHELF LIFE:** 3 years.

**COLOR:** Amber.

**APPEARANCE:** Slightly hazy, with fine and subtle, the foam is thick and dense.

**BODY:** Balanced, harmonious, great structure.

**SMELL:** caramel, ripe plum.

**FLAVORS:** Feeling evaporation of rum and light cherry tones with olfactory richness of the back toffee candy.

**ALCOHOL:** Alc. 7% vol.

**WET BAR TEMPERATURE:** 6 ° - 8 ° vol.

**PAIRINGS:** Smoked Meats, blue cheeses, game, stews, dry dessert or almond paste.

**FEATURES:** Pure d 'barley malt, unpasteurized unfiltered, without preservatives.

**FORMATS:** 75 cl - 33 cl.

**DEGREE PLATO:** 18,00

**SUGGESTED GLASS:** Flared tulip.

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