

Paul-Bricius

il Birrificio più antico di Sicilia



DARK STRONG ALE

NAME: Dark Strong Ale, "Black".

METHODOLOGY: Classical.

STYLE: Scotch Ale.

FERMENTATION: High and triple natural fermentation in the bottle.

PRODUCTION TECHNIQUE: All grain.

MALT: Self produced malt.

SHELF LIFE: 3 years.

COLOUR: Black impenetrable.

APPEARANCE: Winey.

BODY: Great structure.

SMELL: Coffee and roasted barley.

FLAVORS: Liquorice, cocoa and dried fruit.

ALCOHOL: Alc. 7% vol.

WET BAR TEMPERATURE: 6 ° - 8 ° vol.

PAIRINGS: Carpaccio of fish and seafood, chocolate and traditional Sicilian sweets.

FEATURES: Pure barley malt, unpasteurized unfiltered, without preservatives.

FORMATS: 75 cl - 33 cl.

DEGREE PLATO: 18,00

SUGGESTED GLASS: Flared tulip.

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