

# HIMERA

*Special craft lager beer  
unfiltered, non pasteurized*

## Features and Technical information

Himera is the craft beer resulting from the fifty years of experience of the master brewer Amelio Giust, obtained from a long maturation in fermentation vats, kept at particular temperatures to reach decantation. It is from this process that the typical clarity, the slight opalescence and the genuine flavor that distinguish this beer are born. The extraordinary nature of Himera is contained in the naturalness of its processing. It is the integral yeast cells and the unfiltered particles that give it the intensity, genuineness and integrity of atavistic beer. The flavor of Himera is full, full-bodied, fruity, spicy, slightly vanilla. Himera holds all the flavors of the surrounding environment: grasses and prickly pears and, in the aftertaste, notes of black cherry.

**Classification:** Special  
**Plato degree:** 13.2%  
**Alcoholic degree:** 6.0% vol  
**Type:** Lager  
**Taste:** Intense, full, aromatic  
**Bitter:** Delicate, not too persistent  
**Color:** Blonde, slight turbidity  
**Foam:** Compact and persistent  
**Fermentation:** Low  
**Expiry:** 10 months  
**Serving temperature:** 7-8 C °  
**Storage:** Protected from heat sources and direct light

CASE	33 cl
n. bottles	15
Capacity	4,95 lt
Weight	10,5 kg
Measurements (cm)	37x21,5x19,7 h

PALLET	33 cl
n. case	88
Capacity	435,6 lt
Net weight	924 kg
Pallet weight	15 kg
Gross weight	939 kg
Layers per pallet	8
Case per layer	11
Measurements (cm)	80x120x170 h



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