

# Paul-Bricius

*il Birrificio più antico di Sicilia*



## SPECIAL ALE

**NAME:** Special Ale "blonde".

**METHODOLOGY:** Classical.

**STYLE:** Golden Ale.

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

**PRODUCTION TECHNIQUE:** All grain.

**MALT:** Self produced malt.

**SHELF LIFE:** 2 years.

**COLOR:** Bright yellow gold.

**APPEARANCE:** The foam is consistent very fine grained compact and creamy.

**BODY:** Balanced, full and harmonious.

**SMELL:** Fresh yeast, bread crust and hay.

**FLAVORS:** Fresh Hops and apricot notes.

**ALCOHOL:** Alc. 6.5% vol.

**WET BAR TEMPERATURE:** 6° - 8° vol.

**PAIRINGS:** Beer throughout the meal to be preferred for appetizers, stuffed pizzas and delicate dishes.

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

**FORMATS:** Magnum 1.5 lt - 75 cl - 33 cl.

**DEGREE PLATO:** 16.50

**SUGGESTED GLASS:** Flared tulip.

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# 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.

# 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.







# SPECIAL GRAPE ALE

## Seasonal specialties

**NAME:** Special Grape Ale.  
**METHODOLOGY:** Classical.  
**STYLE:** Italian Grape Ale.  
**FERMENTATION:** High natural fermentation in the bottle.  
**PRODUCTION TECHNIQUE:** All grain.  
**MALT:** Self produced malt.  
**SHELF LIFE:** 3 years.  
**COLOUR:** Apricot.  
**APPEARANCE:** Slightly hazy with fine.  
**BODY:** Light.  
**SMELL:** Fresh aromas of berries and wine.  
**TASTE:** Dry and slightly sour.  
**ALCOHOL:** Alc. 7% vol.  
**WET BAR TEMPERATURE:** 6 ° - 8 ° vol.  
**PAIRINGS:** Squid with shrimp, cheese, fatty meats, and especially to all the sausages.  
**FEATURES:** Beer produced by fermenting grape juice with 1/3 of red berries and 2/3 barley mash.  
**FORMAT:** 75 cl.  
**DEGREE PLATO:** 18,00  
**SUGGESTED GLASS:** Flared tulip.

# HORA BENEDICTA ABBEY ALE

## Seasonal specialties

**NAME:** Hora Benedicta Abbey Ale, "Black".  
**METHODOLOGY:** Classical.  
**STYLE:** Abbey Ale.  
**FERMENTATION:** High natural fermentation in the bottle.  
**PRODUCTION TECHNIQUE:** All grain.  
**MALT:** Self produced malt.  
**SHELF LIFE:** 3 years.  
**COLOR:** Dark brown.  
**APPEARANCE:** Veiled and compact.  
**BODY:** Structured.  
**SMELL:** Balanced scents with a predominance of herbaceous flowers of the Apiaceae.  
**FLAVORS:** Dried fruit and cocoa.  
**ALCOHOL:** Alc. 8% vol.  
**WET BAR TEMPERATURE:** 6 ° - 8 ° vol.  
**PAIRINGS:** Pasta "ferricelli" wheat blazed with horse meat sauce, rustic puff pastry with bacon and cheese, dried figs stuffed with almonds and chocolate.  
**FEATURES:** Pure barley malt, unpasteurized unfiltered and without preservatives.  
**FORMATS:** 75 cl - 33 cl.  
**DEGREE PLATO:** 18,20  
**SUGGESTED GLASS:** Flared tulip.





Paul-Bricius beers are either top-fermented in a bottle, By using sector commodity excellent, malts and hops from the finest quality and by using a traditional production we can ensure an enhanced taste and a great scent of our products. These are long lasting characteristics since our products are not filtered, nor pasteurized, therefore the careful consumer can enjoy unexpected flavors, smells and taste-olfactory sensations.



Società Agricola

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