

# GILAC BREWERY

## CAESAR BEER



We produce crude beer; this means that we do not operate any process of pasteurization. For this reason our beer is alive, is brewed with the passion of our craft process, we use only typical raw material as cereal grains (we do not use malt extract), hop, yeast, pure water coming from a mountain source. Moreover there are no colouring or preservative added.

At the end of our process yeasts are not filtered, so they are still present in the final product in order to give their natural scent.

Gilac beer is bottle refermented, there is no CO<sub>2</sub> added, that is only produced by alive yeast.

*Style:* Lager

*Ingredients:* source water, barley malt, hops, yeast, spices

*Colour:* amber gold with a slightly cloudy aspect

*Foam:* white and persistent

Appearance: slightly cloudy

This beer has a very intense malt aroma with a light honey smell; full bodied and light sparkling; well balanced flavour with moderate bitter taste

Alcohol: 4.5 % vol.; 13 plato degree.

*Suggested Temperature of service: 6/7° C*

*Suggested food combination:* aperitif, fresh pasta, rice, fresh cheese, roasted fish, salad, white meat.

Available in bottles of 50 cc., 33 cc, 5 litres keg