

GILAC BREWERY

GUENDA 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 CO₂ added, that is only produced by alive yeast.

Style: Hefe-Weizen

Ingredients: source water, barley malt, wheat malt, hops, yeast.

Colour: straw yellow

Foam: very thin and superabundant

Appearance: cloudy

This beer has an intense flavour with light flower smell of banana and spicy effect, above all of clove. Round bodied and heavy sparkling; well balanced flavour with very thirst-quenching fresh taste. Herbaceous and bitter sensation are felt at the end.

Alcohol: 5 % vol.; 13 plato degree.

Suggested Temperature of service: 5/7° C

Suggested food combination: fresh salami, fresh cheese, white meat, fried oor rrafted fish, vegetrain recipe.

Available in bottles of 50 cc., 5 litres keg