

# GILAC BREWERY

## SOPHIE 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:* Ale

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

*Colour:* intense red

Foam: compact and abundant

Appearance: slightly cloudy

This beer has a valuable flavour with intense fruit smell. Well defined body and light sparkling; well balanced smooth flavour with hop bitter taste.

*Alcohol:* 5,5 % vol.; 15 plato degree.

*Suggested Temperature of service:* 9/11° C

*Suggested food combination:* salami, seasoned cheese, roasted meat, cakes and chocolate cakes.

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