

# GILAC BREWERY

## THEA 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:* copper-red

*Foam:* thin and sticking

Appearance: clear, slightly cloudy

This beer has a delicate flavour with intense flower smell, above all of wild rose. Round bodied and light sparkling; well balanced flavour with hop bitter taste. Yeast presence can be felt at the very end.

Alcohol: 4 % vol.; 12,5 plato degree.

*Suggested Temperature of service: 8/9° C*

*Suggested food combination:* rich pasta recipe, legume or cereal soup, tasy cheese, fish.

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