

BRUT INDIA PALE LAGER

Our Brut India Pale Lager is first fermented at low temperature in tank, then refermented in barrel (French oak) with *Brettanomyces Claussenii* yeast. Before bottling, we blend it with a sour saison also aged in barrel and dry hopped with Nelson Sauvignon.

The result is an extra dry beer with aromas of white wine, oak and melon.

View Online : <https://www.maltstrom.com/en/beer/brut-india-pale-lager-ipl/>

RANGE : BARREL AGED & EXPERIMENTAL



TASTING



SERVICE

Enjoy between 4 et 6 °C,
in a flute glass



FLAVOURS

White grape
Melon
Rose pepper



PAIRINGS

Aperitif
Dessert (fruit pies)

PRODUCT DATA



HOPS

Nelson Sauvignon



MALTS

Bohemian Pilsner



ELABORATION

Blend of tank fermented beer and barrel fermented beer, including sour style



BITTERNESS

15



ALCOHOL

6%



PH

Ph 3,9



TYPE

Extra Dry India Pale Lager freely inspired by Californian BRUT IPAs



OTHER

Keep for 1 year or more depending on your taste



2018

Launch

