

SESSION I.P.L. – COLLABORATION AVEC WHAT THE PORK

Proudly brewed in collaboration with the team from BBQ What the Pork, this low fermentation beer at 3.9% will be dry-hopped with changing hops according to different series.

Voir en ligne : <https://www.maltstrom.com/en/beer/session-i-p-l-collaboration-avec-what-the-pork/>

GAMME : RARE EDITIONS & COLLABS

DÉGUSTATION



SERVICE

Serve between 6 and 8 degrees in a tall Pilsner glass or Teku



SAVEURS

Tropical fruits
 Fresh cereals
 Grapefruit



ACCORDS

BBQ with the spices from What The Pork!
 Smoked meat
 Lemon pie

FICHE TECHNIQUE



HOUBLONS

Changing for each batch



MALTS

Bohemian pilsner - Vienna - Barley



ELABORATION

Cold fermentation. Non filtered.
 Dry hopped



AMERTUME

25-30



ALCOOL

3,9%



PH

4



TYPE

Freely inspired by East Coast IPAs but with a very low abv



AUTRE

Hoppy beer! Store cold and enjoy cold too!



2019

Lancement

