

## **APE**

## style: **HONEY BEER**

This beer is brewed using chestnut honey sourced from the San Martin valley in the Lecco area. This exquisite brew showcases a full and harmonious flavor profile, characterized by a prominent maltiness that intertwines with a delicate hoppy taste. Adding to its unique charm is the distinctive bitterness derived from the chestnut honey, which lends a delightful complexity to the overall experience.

alcohol degree	6,5 % Vol	AVAILABLE FORMATS:
plato degree	12°P	
IBU	12	33 cl, 75 cl 5 lt, 24 lt
EBC	30	<b>,</b>
fermentation	high	BEST AT
bottle refermentation	_ <b>&gt;</b>	8-10°C

## FOOD PAIRINGS

This beer is a must-have when enjoying cheeses and cured meats, as it delicately enhances their flavors with a touch of sweetness. Its sweet aftertaste also makes it an ideal accompaniment for any type of dessert.

## **INGREDIENTS**

Water, *Barley Malt*, Hop, Chestnut Honey, Yeast

Place of origin: EU

MY FAVOURITE GLASS

