

ECLISSE

style: **DUNKEL WEISS**

An amber wheat beer that is highly refreshing, characterized by a pronounced flavor of banana and cloves imparted by the yeast. It is complemented by notes of toasted bread and caramel, creating a delightful aroma. The beer presents a dark, turbid appearance with a distinctive white head. Originating from the 1700s, it is a classic Bavarian beer style.

alcohol degree	5 % Vol	AVAILABLE FORMATS:
plato degree	13°P	77 1
IBU	15	33 cl 5 lt, 24 lt
EBC	25	
fermentation	high	BEST AT
bottle refermentation	✓	5-6°C

FOOD PAIRINGS

Weizen-style beers can practically be paired with anything! From fatty pork meat to light spring salads, from soft sponge cakes to tasty egg creams, and even as a refreshing aperitif on the porch.

INGREDIENTS

Water, Barley and Wheat Malt, Hop, Yeast

Place of origin: EU/not EU

MY FAVOURITE GLASS

