

## ORNAGHER

style: COLOGNE BEER

It has a turbid appearance with a persistent head. This clear and fresh beer is well balanced, with a fruity flavor derived from traditional German malts and hops. It is a typical Cologne beer, characterized by being a top-fermented lager.

alcohol degree	4,8 % Vol	AVAILABLE FORMATS:
plato degree	12°P	33 cl, 50 cl
IBU	19	5 lt, 24 lt
EBC	8	
fermentation	high	BEST AT
bottle refermentation	<b>V</b>	<b>5</b> −6°C

## ABBINAMENTI GASTRONOMICI

It pairs well with mixed summer salads, Caprese with mozzarella and tomatoes, fresh cheeses such as crescenza or squacquerone, grilled vegetables, pizza, and canapés.

## **INGREDIENTI**

Water, *Barley Malt*, Hop, Yeast

Place of origin: EU/not EU

## MY FAVOURITE GLASS

