

## SCOMUNICA

style: RED ALE

This double malt beer is remarkably easy to drink and offers a delightful caramel aroma. It achieves a well-bal-anced hopping profile with a gentle rhubarb aftertaste, all presented in a dark copper color. This beer evokes the characteristics of the Irish Red Ale style and serves as a modern adaptation of the English Bitter, with slightly less hopping and an added touch of roasted malt.

alcohol degree	5,8 % Vol	AVAILABLE FORMATS:
plato degree	14°P	33 el, 75 el
IBU	33	5 lt, 24 lt
EBC	26	
fermentation	alta	BEST AT
bottle refermentation	<b>✓</b>	5-6°C

## ABBINAMENTI GASTRONOMICI

This beer complements appetizers, first courses, and grilled meats perfectly. Its flavor profile enhances the flavors of these dishes, making it an excellent choice to accompany a wide range of meals.

## **INGREDIENTS**

Water, *Barley Malt*, Hop, Yeast

Place of origin: EU/not EU

MY FAVOURITE GLASS

