

IPA

Style: IPA with dry hopping

Fermentation: top fermentation with natural fermentation in bottle

Color: medium amber

Characteristics: compact and persistent foam, medium sparkling, persistent but well-balanced taste given by the blend of different hops.

EBC: 23

EBU: 30

Gradation and temperature:

Alc. 5,5% Vol.

6° C

Recommended pairings:

Its intense aroma and hoppy notes that persist on the palate make IPA a perfect beer to accompany red meats, spicy dishes, fresh and medium-aged cheeses, gourmet burgers, tempura vegetables and shellfish.

Label:

The landscape depicts the houses of English subjects in India, where this beer originally came from England, full of hops to preserve the product during the long journey.

