

STRONG ALE

Style: Strong Ale

Fermentation: top fermentation with fermentation in bottle

Color: Copper

Characteristics: a fine foam for a beer with warm tones, intense flavor and taste round body. Light toasted sensations and strong malt scent.

EBC: 40

EBU: 32

Alcohol content and temperature:

Alc. 7% Vol.

8° C

Recommended pairings:

The round and precise taste of Strong Ale makes it the ideal beer for a meal of red meat, cheese, dishes based on chestnuts and eggs. Excellent combined with dried fruits and chocolate based desserts.

Label:

The landscape depicts the scenarios of the Belgian Countryside, in which this brewer style is tasted from meditation or with tasty dishes.

