



## MAMA KRIEK

Ruby-colored with amber hues and a fine and rosy head with a delicate persistence, this beer has scents of black cherries and cherries which almost become winy. These notes are confirmed when you taste it, when the fruity component becomes overwhelming.

The hints of black cherries are accompanied by those of bitter almonds. The light body and the gentle acidity create the perfect conditions to continuously feel like taking another sip.



### Ingredients

Water, **barley malt, wheat malt, wheat, spelt, rye**, buckwheat, hops, cherry pulp (19.5% on the product), mix of spices, peel of citrus fruit and aromatic herbs in variable proportions, sugar, yeast.

### Features

**Alcohol:** 5,8%

**Degree Plato:** 14,5

**Color (EBC):** 28-32

**Degree of Bitterness (IBU):** 10-12

**Service Temperature :** 10-12 °C

### Pairings

Canapés, blue cheese, pastries with cream and fruit.

**Baladin is partner of the guide “I Formaggi d’Italia”** ( - Cheese of Italy) published by “Le Guide de l’Espresso”. You are going to find **for each of 91 reviewed cheese a pairing with our beer.**

We **suggest Mama Kriek** with: D’Urbino (Marche), Fromadzo (Valle D’Aosta).

### Sizes



0,75L

24L