



OPEN AMBER

Amber, hazy beer with a medium-grain and persistent head. Hops, citrusy and fruity notes stand out in the scent, and are well balanced by notes of biscuits and caramel.

When sipped, the moderate bitterness is accompanied by hints of nuts - especially almonds - and soon vanishes into tastes of caramel and biscuits which create a good body and a pleasant balance.



Ingredients

Water, **barley malt**, hops, mixture of spice and citrus peel, sugar, yeast

Features

Alcohol: 7.5%

Degree Plato: 16.8

Color (EBC): 34-36

Degree of Bitterness (IBU): 36-38

Service Temperature : 10-12 °C

Pairings

Meat, medium-aged cheese, nuts, cream and fruit desserts.

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 Open Amber** with: Pecorino di Picinisco (Lazio), Cacioricotta (Puglia), Canestrato Pugliese (Puglia), Fontina (Valle D’Aosta).

Sizes



0,33L

0,75L

24L