



## WAYAN

This deep yellow, slightly hazy saison has a fine, persistent head with a beautiful light cream color. The very complex scents immediately evoke flower fields and make you gently land on a sea of thyme and rosemary.

As soon as the beer warms up, the vegetal scents evolve into a wonderful floral bouquet, which finishes with clear notes of ground pepper. When sipped, it releases an allegory of tastes: from sweet malt to citrusy flavors and brighter notes of spices and fresh pepper, which make you want to take a second, pleasant sip, and a third, and a fourth...



### Ingredients

Water, **barley malt, spelt, wheat malt, wheat, rye**, buckwheat, hops, mix of spices, citrus zest and aromatic herbs in variable proportions, sugar, yeast.

### Features

**Alcohol:** 5,8%

**Degree Plato:** 14,5

**Color (EBC):** 8-10

**Degree of Bitterness (IBU):** 8-10

**Service Temperature :** 8-10 °C

### Pairings

Oysters, shellfish, shrimps or raw fish, white and red meat with spices, ethnic dishes, medium-aged cow's milk cheese.

**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 Wayan** with: Caprino stagionato (Basilicata), Marzolina (Lazio), Taleggio



(Lombardia), Robiola di Roccaverano (Piemonte), Vastedda della Valle del Belice (Sicilia),  
Puzzone di Moena (Trentino - Alto Adige).

### **Sizes**

0,33L

0,75L

1,5L

24L