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

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(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

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