



B.A.L BLONDE

PALE ALE

MACERATED WITH PEACH

Tasting notes: light and fruity beer resultant from ripe and locally grown fruit maceration with malty and caramel aromas, enveloping subtly bitterness

Malts blended: Pilsen barley malts and wheat malts

Hops blended: flavoring hops (Strisselspalt) / bittering hops (Nuggets)

Yeast: S33

Dosage upon bottling: 6g/l of white sugar

On lees ageing: minimum of 6 to 8 weeks

Head: smooth and off-white colored. Bubbles are delicate and persistent

Color: golden hue with a slight haze

Aromas: white peach with malty and honey aromas

Taste: slightly and fruity with subtle caramel flavor

Service: to be enjoyed at around 5°C

Food pairing: grilled chicken, fishes, salad, goat cheese, fruit pie

