



Triporteur

Belgian Original Maltbakery & Brewery

Triporteur Wild and Funky

The Wild & Funky is our response to the challenge to brew a new style of sour beer with mixed fermentation. Taste-wise, the beer fits perfectly within the Belgian tradition, but the brewing method is different than usual.

Serving tips

As an appetizer

Aging potential

The acidity of the beer guarantees a good aging potential.

Food pairing

Toast with apple and pear sirop (look for it when you are in Belgium), the beer fits good with shrimps

BOM Malt

BOM Special A BOM Special B

Hops

Belgian golding

Sugar

Poiret: a 1 to 8 reduction of appel and pear juice

Fermentation

The Wild is a product of a mixed fermentation with lactic acid bacteria, a Brettanomyces yeast from an original Porter and a champagne yeast.

The Funky is created from a mixed fermentation with lactic acid bacteria, our own cultivated Brettanomyces ye



BITTER	☞○○○○○	FRUITY NOTES	☞☞☞○○○	STYLE	SOUR ALE
SWEET	☞○○○○○	SOUR	☞☞☞○○○	COLOUR	GOLDEN
HOP NOTES	☞☞☞○○○	HERBAL	☞○○○○○	AVB 5,5%	IBU 15