



Triporteur

Belgian Original Maltbakery & Brewery

BASTA

IPA, IPA, IPA, people kept asking us to brew an IPA, so we said BASTA, enough is enough, we're going to make an IPA, a real Italian Pasta Ale.

So we started looking for the best pasta and combined it with BOM malts. We added a light tomato sauce, made with the Italian tomato Torpedino, to the mash and we gave the yeast a good shot of Extra Virgin Olive oil. An overload of a spice, called hop, was added to give this beer a juicy touch.

Malts:

B-OAT: a slightly baked oat

W-EAT: slightly baked wheat

Hops:

Citra & Eukanot

Serving tips

Best served in a BOM glass. Serving temperature of 8 -12°C.

Aging potential

Its best to drink the Basta as fresh as possible!

Fermentation

BOM yeast, top fermented beer, refermented in the bottle



BITTER	●●●●○○	JUICY NOTES	●●●●●●	STYLE	Dry Juicy IPA
SWEET	●●○○○○	CARAMEL	●●●●○○	COLOUR	Amber
HOP NOTES	●●●●●●	HERBAL	●○○○○○	ABV 4.6%	IBU 40