



Triporteur

Belgian Original Maltbakery & Brewery

LIMITED EDITION SPECIAL ROAST BELGIAN OAK

The Special Roast Series by BOMBrewery is a series of experimental beers. Every special roast is based on one special roasted ingredient that lends the beer a unique taste and character. For the Belgian Oak, Bert Van Hecke roasted Belgian the Oak at different temperatures, giving the beer a powerful and majestic character. Every year we create a one-time vintage of this beer.

Serving tips

Belgian Oak is best served in the original BOM glass. Serving temperature is 8 - 12°C.

Aging potential

The Belgian Oak will age to perfection. The oxidation of the wood tannins over time will make this beer rounder without losing complexity.

Food pairing

Crème brûlée

BOM Malt

BOM SRBO BOM SRBOW

Hop

Styrian Golding, East Kent Golding, Cascade

Sugar

Belgian dark and white candy sugar. Belgian Cassonade sugar.

Fermentation

Fermented with a top fermenting yeast and refermented in the bottle.



BITTER	☹☹☹☹☹	OAK NOTES	☹☹☹☹☹	STYLE	BOM Style
SWEET	☹☹☹☹☹	CARAMEL	☹☹☹☹☹	COLOUR	Deep Golden
HOP NOTES	☹☹☹☹☹	HERBAL	☹☹☹☹☹	ABV 9.2%	IBU 45