



# Triporteur

Belgian Original Maltbakery & Brewery

## Triporteur From Heaven

A heavily hopped beer brewed using home-baked malt. Triporteur From Heaven is the modern version of traditional hopped ale. It is a heavenly beer brewed with home-baked BOM malt. The wheat malt in the unfiltered beer can produce a light cloudiness. The taste of Heaven remains evolving in the bottle.

## Serving tips

Heaven is best served in the original BOM glass. The fruity and hoppy aromas get full play in it. Serving temperature is 5 - 8°C.

## Aging potential

Its better to drink the heaven when its still young.

## Food pairing

Young soft cheeses, slightly seasoned mussels.

## BOM Malt

BOM Baked BOM Wheat BOM Thorefacto BOM Coriander

## Hops

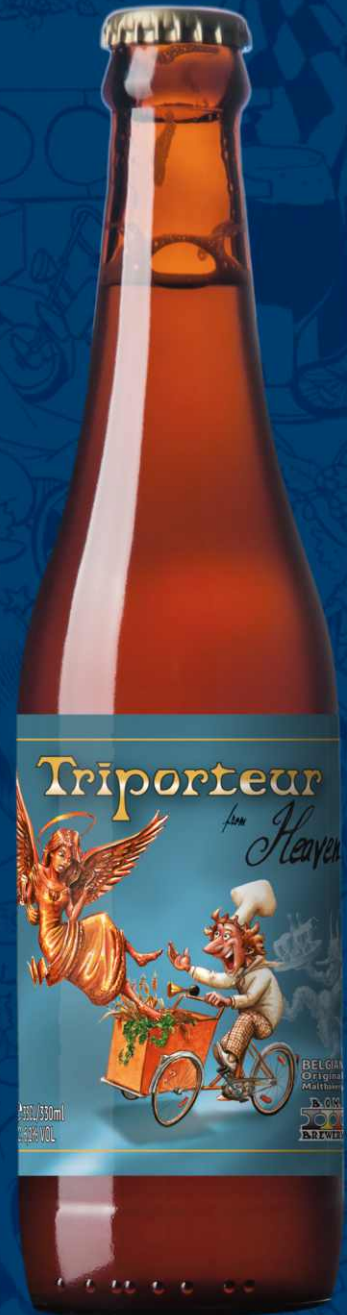
Heaven gets its distinctive hoppy aroma from the European aromatic hop varieties East Kent Golding and Styrian Golding, and from the American Cascade hop. Early hop: East Kent Golding, Styrian Golding. Late hop: East Kent Golding, Styrian Golding, Cascade. Dry hop: Cascade, Styrian Golding.

## Sugar

Belgian dark and white candy sugar.

## Fermentation

BOM yeast, Top fermented beer, second fermentation in the bottle.



<b>BITTER</b>	●●●●○	<b>FRUITY NOTES</b>	●●●●○	<b>STYLE</b>	<b>BOM STYLE</b>
<b>SWEET</b>	●●○○○	<b>CAMEL</b>	●○○○○	<b>COLOUR</b>	<b>GOLDEN</b>
<b>HOP NOTES</b>	●●●●○	<b>HERBAL</b>	●●○○○	<b>ABV 6,2%</b>	<b>IBU 28</b>