



Triporteur

Belgian Original Maltbakery & Brewery

Triporteur From Hell

This is a dark beer brewed with hellish burned and roasted BOM malt. The beer reminds us of chocolate, caramel, freshly brewed coffee and baked bread. The wheat malt in the unfiltered beer produces a slight cloudiness. The taste of Hell keeps evolving in the bottle.

Serving tips

Hell is best served in the original BOM glass. Preferred temperature is 7 - 10°C.

Aging potential

Hell will age perfectly.

Food pairing

Roasted red meat and desserts with elements of dark chocolate.

BOM Malt

BOM Dark Roasted BOM Wheat Roast BOM Sea salt BOM DRC

Hops

Hell is hopped at an early stage with traditional East Kent Golding and Styrian Golding.

Sugar

Belgian dark cane sugar.

Fermentation

Top fermented beer, second fermentation in the bottle.



BITTER	🍷🍷🍷🍷	FRUITY NOTES	🍷🍷🍷🍷	STYLE	BOM STYLE
SWEET	🍷🍷🍷🍷	CARAMEL	🍷🍷🍷🍷	COLOUR	DARK
HOP NOTES	🍷🍷🍷🍷	HERBAL	🍷🍷🍷🍷	ABV 6,6%	IBU 32