



# Triporteur

Belgian Original Maltbakery & Brewery

## Triporteur Full Moon 12

Full Moon 12 is inspired by a sublime classic 12 beer.

Full Moon 12 is brewed with freshly-roasted BOM malts. It is aged on home-toasted Belgian oak, sourced from a barrel that we cut up ourselves using a chainsaw. By carefully controlling the toast of our oak, we bring out the full, rich oak character.

It's a hell of a 12 with Belgian Oak roasted at full moon. Angels and monks take shelter, here comes the devil!

## Serving tips

8-12°C in an Original BOM glass

## Aging potential

The Full Moon 12 will age to perfection. The oxidation of the wood tannins over time will make this beer rounder without losing complexity.

## Food pairing

Chocolate desserts

## BOM Malt

BOM Full Moon Malts

## Hop

East Kent Golding, Styrian Golding

## Sugar

White Belgian candy Sugar, Dark Belgian candy Sugar, Belgian Cassonade

## Fermentation

BOM yeast, top fermented beer, re-fermented in the bottle.



<b>BITTER</b>	🍷🍷🍷🍷🍷	<b>FRUITY NOTES</b>	🍷🍷🍷🍷🍷	<b>STYLE</b>	<b>BOM STYLE</b>
<b>SWEET</b>	🍷🍷🍷🍷🍷	<b>CARAMEL</b>	🍷🍷🍷🍷🍷	<b>COLOUR</b>	<b>DARK</b>
<b>HOP NOTES</b>	🍷🍷🍷🍷🍷	<b>HERBAL</b>	🍷🍷🍷🍷🍷	<b>ABV 10,2%</b>	<b>IBU 20</b>