



Triporteur

Belgian Original Maltbakery & Brewery

Triporteur Kriek & Berry

Kriek & Berry started as a rebellion against artificially-sweetened "fruit" beers made with flavourings (not fruit!) added to nasty fizzy yellow beer. Our Kriek & Berry is a fully complex, slightly tart fruit beer brewed without artificial sweeteners, colours or flavours. The Kriek & Berry is a true fruit beer of 5.8% alc by Vol. The fruits used are a blend of Cherry (Kriek) and Berries such as Blueberry, Elderberry and Blackberry. It's a "full option" fruit beer. This is NOT a candy shop fruit beer based on some inferior beer. It's a pure and complex brew with more than 20 ingredients. The Kriek & Berry beer is packed with fruits and brewed without any artificial sweetener or aroma!

Serving tips

Kriek & Berry is best served in a BOM glass. Serving temperature of 4-8°C.

Aging potential

Its better to drink the kriek & berry when its still young.

BOM Malt

Six different malts: wheat, spelt, rye, oat, buckwheat and barley are blended and baked all together at a low temperature.

Hops

A clear choice for hops with a berry flavour: Saphir & Topaz hops. Juniper berries, dried orange peels and citrus peels are added to during boiling.

Sugar

No sugars are added. This beer contains fruits: cherry, blueberry, BOM roasted blueberry, blackberry, elderberry, apple, pear and banana. Stevia was used to give the beer a sweet and sour balance.

Fermentation

BOM yeast, top fermented beer, refermented in the bottle.



BITTER	☞○○○○○	FRUITY NOTES	☞☞☞☞☞○	STYLE	FRUITY
SWEET	☞☞☞☞○	CAMEL	☞○○○○○	COLOUR	Rich Ruby Red
HOP NOTES	☞○○○○○	HERBAL	☞○○○○○	ABV 6,9%	IBU 10