



# Triporteur

Belgian Original Maltbakery & Brewery

## LIMITED EDITION SPECIAL ROAST ROSIE ROSA

This special roast was inspired by 'Rosa', a Jacques Brel song. The beer was brewed by using bread and without adding hops, following the example of the ancient Egyptians. Jan Dierickx Visschers, artisan baker at the Bosmolens in Izegem in Belgium, developed a new raisin bread together with BOM for the Rosie Rosa. This bread is made using blueberries from Meeuwen-Gruitrode and baked by BOM, apple and pear syrup from Vrolingen, using a gently roasted BOM barley malt, buckwheat flour, sourdough, and French wheat. The unique process creates a delicious, blonde tango of artisan products.

### Serving Tips

Rosie Rosa is best served in the Original BOM glass.  
Serving temperature is 8-12°C

### Aging Potential

Not currently known

### BOM Malt

BOM Baked

### Hop

NO HOPS!

### Sugar

Bread, bread and more bread

### Food Pairing

Fits well with bread and cheese



BITTER	○○○○○	FRUITY NOTES	●●●●●	STYLE	BOM Style
SWEET	●●●●○	CAMEL	●●●○○	COLOUR	Golden
HOP NOTES	○○○○○	HERBAL	●○○○○	ABV 9.2%	IBU 0