



Triporteur

Belgian Original Maltbakery & Brewery

TOTAL LOSS

Traditional Belgian breweries mostly brew traditional beers. We on the other hand, are Maltbakers! We dare to challenge your sensitive taste buds. The ovens of BOM are red hot to create the blackest malts. Our angels are searching for the world's most impressive hops. You will discover how bitter the Hell can taste, as well as the great aroma's that linger in the deep dark hell. This ale is not for the faint-hearted. It will be your fault if you cannot handle this.

Serving tips

Best served in a BOM glass. Serving temperature of 8 -12°C.

Aging potential

This beer will age extremely well, but rather drink it now!

BOM Malt

BOM Tears from Heaven BOM Black Shark Sweet BOM 60 Minutes of Flame

Hop

Bucket loads of hops were used to brew this beer. Which hop? Who cares?

Fermentation

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



BITTER	🍷🍷🍷🍷🍷	FRUITY NOTES	🍷🍷🍷🍷🍷	STYLE	Black IPA
SWEET	🍷🍷🍷🍷🍷	CARAMEL	🍷🍷🍷🍷🍷	COLOUR	Very Dark
HOP NOTES	🍷🍷🍷🍷🍷	HERBAL	🍷🍷🍷🍷🍷	ABV 7.77%	IBU 100