



Triporteur

Belgian Original Maltbakery & Brewery

Wild Killed in Action

The Wild Killed in Action is our attempt to renew a Belgium sour style beer with a modern and funky twist. The technique to make this beer sour was nearly lost in the Belgium brewing tradition but is now re-invented. It's a technique used by a few breweries between the 19th and 20th century. During this period certain beers were made sour in the brew-house by adding sour beer during mashing and in the boiling - a technique used long before the word sour mash was even invented.

This Wild Killed in Action beer is slightly dry hopped with Citra to give the beer a new and modern touch. The beer is soft, sour and incredibly refreshing.

Two sour beers are brewed to create the Wild and Funky in Action.

The first brew is the Wild, a mixed fermentation of of lactic acid bacteria, a Brettanomyces yeast from an original Porter and a champagne yeast.

The second brew, the Funky one, is a mixed fermentation with lactic acid bacteria, our own cultivated Brettanomyces yeast and white wine yeast.

Serving tips

8-12°C in an Original BOM glass. This beer is best served as an appetizer

Aging potential

Enjoy it early while the beer is still fresh and young.

BOM Malt

BOM Special A and BOM Special B malts. One of the exclusive ingredients of the Wild Killed in Action is the Poiret apple and pear syrup from Siroperie Meurens.

Hop

Belgiun Golding

Fruits

Apples and pears.

Fermentation

BOM yeast, mixed fermentation, Sour mash, Dry hopping, top fermentation, refermented in the bottle.



BITTER	☞○○○○○	FRUITY NOTES	☞☞☞○○○	STYLE	BOM STYLE
SWEET	☞○○○○○	SOUR	☞☞☞○○○	COLOUR	GOLDEN
HOP NOTES	☞☞☞○○○	HERBAL	☞○○○○○	ABV 4,5%	IBU 10