



Triporteur

Belgian Original Maltbakery & Brewery

Triporteur Bling Bling

We nicknamed our Bling Bling malt baker “Raoul”, AKA The King of Malt! He proudly presents his creation: a beer brewed with his BOM 24 Carat Gold Malt.

He baked four grains together with real 24 K gold flakes to create this decadent beer. Bling Bling Imperial King is “an over-the-top”, pimped-out-with-lots-of-hops Triporteur Golden Ale. At 8.88%* ABV, Bling Bling has plenty of flash and attitude, and brings fortune and luck to any situation. Now it’s your turn to shine! Lean back and enjoy!

Serving tips

Best served in the Bling Bling glass. Preferred temperature 8.88°C

Aging potential

Drink Bling Bling while its fresh, young and vibrant.

Food pairing

Fresh fish.

Bling Bling 24 K malt

This blend of BOM malts is baked at a low temperature. The malts are a blend of barley malt, wheat malt, rye malt and oat malt - to give the beer a very smooth aftertaste. Real 24 K gold flakes are added during the malt baking process. “Why?”, you ask yourself - because we can do it!

Hops

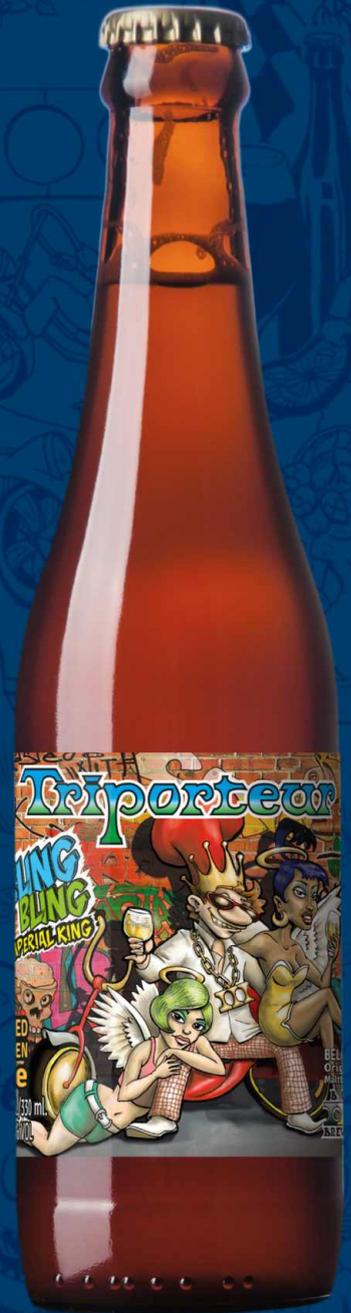
Ella is the dominant hop used in the Bling Bling giving the beer a herbal touch.

Sugar

White candy sugar.

Fermentation

Top fermented beer, second fermentation in the bottle.



BITTER	🍷🍷🍷🍷🍷	FRUITY NOTES	🍷🍷🍷🍷🍷	STYLE	IMPERIAL GOLDEN ALE
SWEET	🍷🍷🍷🍷🍷	CAMEL	🍷🍷🍷🍷🍷	COLOUR	GOLDEN
HOP NOTES	🍷🍷🍷🍷🍷	HERBAL	🍷🍷🍷🍷🍷	ABV	8,8%
				IBU	32