

HIT

Hit is a white beer for real malt lovers. Where normally a classic white beer is brewed with large quantities of raw wheat, as a malt baker we brew this white beer mainly with wheat malt and oat malt.

The Hit beer is brewed with the fresh peel of the Arancia Bionda della Piana di Fondi orange. The orange zest supplemented with freshly ground coriander and chamomile flowers makes this beer the perfect thirst-quencher.

Malt

WHITE WHEAT

'I've seen the malt burner very briefly from inside' malt: a wheat malt that is as good as unprocessed.

Hops

Cascade

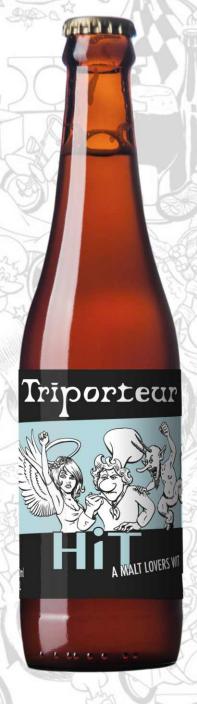
Serving tips

Hit is best served in the original BOM glass. Swirl the bottle half way during serving to release all the aromas and to give the beer a more haze appearance. Serving temperature is 5-8°C.

Spices

Coriander

Arancia Bionda della Piana di Fondi orange from Italy



BITTER	2 0000	FRUITY NOTES	22 000	STYLE	White
SWEET	2 0000	CARAMEL	00000	REFRESHING	@@@@@
HOP NOTES	000	SPICY	00000	ABV 4.8%	