



# ADOLAC

birra artigianale

*Track n.2*

*ENGLISH TEA ALE*

*Alc. 5,0% Vol.*

*IBU: 35*



*The one-shot project, B-Side, was born from the desire to experiment.  
Inspired by the underground culture of the 60s and 70s.  
STAY TUNED FOR THE NEXT TRACK!*

**Appearance:** Deep Amber beer, with thin medium persistent head and light carbonation based on style.

**On the nose:** You can clearly distinguish floral hints along with the typical bergamot note, given by the Earl Grey Tea infusion.

**Mouthfeel:** Delicate start on the palate, with malt hints of caramel and mou. The noble english hops give floral hints, while the addition of Earl Grey Tea through hot infusion give complexity to the drink, with citrus peel hints (bergamot, bitter orange).

The drink fully embodies the typical characteristic of the Pale Ale British style, easy sipping with thin malty body and a final bitter close on the mouth, which leaves the palate clean. Easy sipping beer due to the low ABV and fluidity in the mouth.

**Beer style:** The English Pale Ale style can be considered as the most classic and ancient British beer style, from where the subcategories Bitter Ale (with less ABV) and Indian Pale Ale (more bitter, hopped and with more ABV) descend. It can be worldwide considered as the mother of all Pale Ale modern styles (Belgian Pale Ale, American Pale Ale). Characterised by a moderate ABV, by a colour from amber to copper, these beers have a consistent body and they are usually produced with the use of raw materials such as hops, malts and yeast, rigorously local. In their homeland these beers are normally served at the pub counter through the system called "pump tapping", that is to say without added carbon dioxide. They are also consumed in pints with low head and at the same temperature of the beer cellar.

**Suggested food pairings:** This beer can be drunk alone or along with meat-based meals, red or white, if not too much rich and complex. Perfect pairing with fish and chips, panini or cured meats and soft cheese