



COLLECTION TRAMIER

L. TRAMIER & Fils
Depuis 1842

LAURENT DUFOULEUR
DOMAINE

Roncier

WHITE BEER RONCIER



CHARACTERISTICS

Type : White Beer

Alcohol content : 4.1%

IBU : 8

Available sizes : 33 cl bottle, 75 cl bottle

Ingredients : Water, barley malt, wheat malt, oat, sugar, yeasts, hops, spices.

KNOW-HOW

Malting : During the dormancy period, wheat and barley are stored for the purpose of ripening, which makes the grain better suited to steeping. Moistened grains are water saturated and start sprouting. This process lasts 5 to 6 days. Germination is stopped by drying. This phase gives its color to beer.

Brewing : The malt, mix of grain (wheat) and barley, is crushed and mixed with water. The brew is heated. During this phase, hop is added, and will bring character to beer.

Fermentation and lagering : Yeasts are added to the must. They will change sugar into alcohol. The fermentation temperature is between 15 and 20°. It's called top fermentation. At this phase, the natural carbonation occurs. Ripening occurs through cold-working process during a couple of weeks, on lees. Beer matures and develops its final aroma. This beer is not filtered, keeping all natural goodness inside.

TASTING AND PAIRING

Tasting : Cloudy pale yellow colored beer, with white head and very fine bubbles. We can find rich aromas on the nose, with notes of spices and citrus. A hint of acidity provided by wheat is added to the flavor of hops. This light, refreshing and elegant beer has everything we look for in a fine white beer.

Service temperature : between 8 and 10°C