



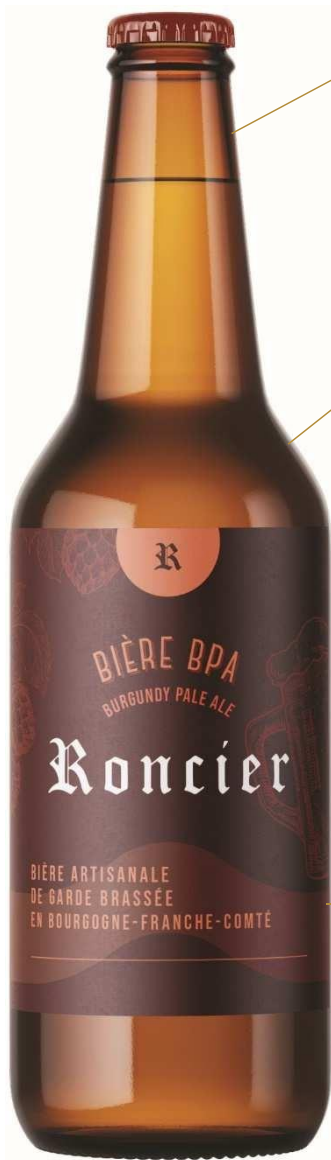
## COLLECTION TRAMIER

L. TRAMIER & Fils  
Depuis 1842

LAURENT DUFOULEUR  
DOMAINE

Roncier

### BPA BEER RONCIER – Burgundy Pale Ale



#### CHARACTERISTICS

**Type** : IPA Beer for keeping

**Alcohol content** : 5.7%

**IBU** : 15

**Available sizes** : 33 cl bottle, 75 cl bottle

**Ingredients** : Water, barley malts, hops, sugar, yeasts.

#### KNOW-HOW

**Malting** : During the dormancy period, unrefined barley is stored during several weeks since its harvest, in order to make the grain better suited to steeping. Moistened barley is water saturated and starts sprouting. This process lasts 5 to 6 days. It starts processing sugar into starch. Germination is stopped by drying. This phase gives its color to beer.

**Brewing** : The malt is crushed and mixed with water. The brew is heated.

**Fermentation and lagering** : Yeasts are added to the must. They will process 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 21 days, on lees. At this phase, hop is added in relatively high quantity. In this way, hop's natural flavors are not lost in the cooking. Then, beer matures and develops its final aroma. This beer is not filtered, keeping all natural goodness inside.

#### TASTING AND PAIRING

**Tasting** : Copper colored beer, with fine bubbles and persistent foam. We can find notes of citrus and exotic fruits on the nose. We can recognize flower flavors providing from hop and a pleasant bitterness. This beer is an alliance between a traditional recipe and a performance with flavors.

**Service temperature** : between 8 and 10°C

Photo bouteille non contractuelle

Collection Tramier, 14 rue de Chameroise, 71640 Mercurey, France  
+33 (0)3 85 45 10 83 | info@maison-tramier.com | www.collection-tramier.com

