XYAUYÙ 2014

A macro-oxidized beer with a clear, ruby color and no head. Its scent releases fruity notes of dry plums and caramel notes. As Xyauyù gets more and more in contact with oxygen, the smell of chocolate intensifies and blends with the other aromas to create a mix of nougat, nuts and wood.

The taste is very complex and surprising: a unique product that evolves on notes of caramel, chocolate, vanilla and wood, creating an unstoppable kaleidoscope of feelings and emotions.

Inhaltsstoffe

Wasser, **Gerstenmalz**, Hopfen, Zucker, Hefe.

Merkmale

Alkoholischer Grad: 14%
Plato Grad: 36
Farbe (EBC): 38-42
Bitterkeitsgrad (IBU): 13-15
Serviertemperatur: 12-14 °C

Paarungen

Chocolate - from dark chocolate bars to chocolate lava cakes, or soft chocolate puddings.

Formate

0,50L

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