

LA PARISIENNE



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BRASSÉE ET MISE EN BOUTEILLE À PARIS

LA ROUSSE

AMBER ALE

Tasting notes: medium bodied beer with a complex structure, subtly balanced between bitterness and malty flavors.

Malts blended: Pilsen, Ruby and Crystal barley malts

Hops blended: bittering hops (Magnum) / flavoring hops (Saaz)

Yeast: S33

Dosage upon bottling: 6 g/l of white sugar

On lees ageing: minimum of 6 to 8 weeks

Head: dense and chicory colored. Bubbles are delicate and persistent

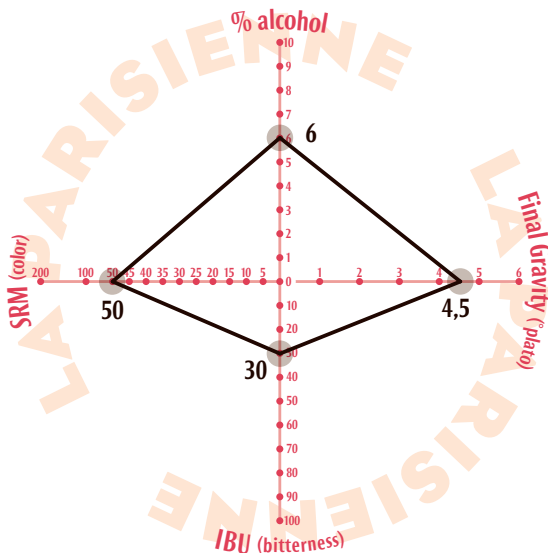
Color: dear amber with a brilliant haze

Aromas: caramel and gingerbread

Taste: smooth and round with a harmonious bitterness

Service: to be enjoyed at around 8°C

Food pairing: charcuterie, red meats and game, strong hard paste and bleu cheese



100% BEER, 100% PARISIENNE
www.brasserie-laparisienne.com