



LA PARISIENNE
BRASSÉE ET MISE EN BOUTEILLE À PARIS

LE TITI PARISIEN

I.P.A.

Tasting notes: complex and rich beer with malty and brioche aromas balancing out the pronounced bitterness.

Malts blended: Pilsen, Biscuit and Crystal barley malts

Hops blended: bittering hops (Chinook) / flavoring hops (Cascade)

Yeast: T58

Dosage upon bottling: 6 g/l of white sugar

On lees ageing: minimum of 6 to 8 weeks

Head: smooth and off-white colored. Bubbles are delicate and persistent

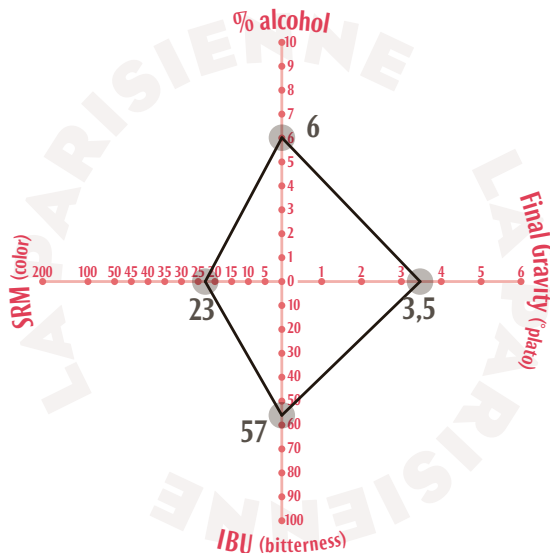
Color: bright gingerbread hue

Aromas: tropical fruits, grapefruit and litchi

Taste: malty and brioche flavours that balance out the pronounced bitterness. Dry and crisp aftertaste.

Service: to be enjoyed at around 8°C

Food pairing: grilled fish and chicken, lemon and citrus fruit flavoured dishes, spicy and marinated dishes



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