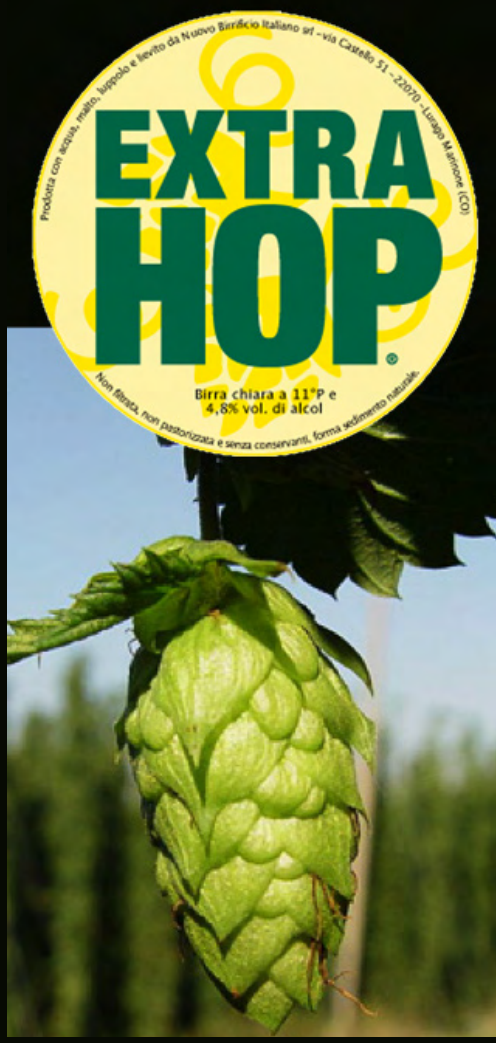


**Birrificio Italiano®-Officina Alchemica**  
of Lurago Marinone, Italy

# Extra Hop

**Continuously hopped Italian Pilsener**



Very bitter, dry and fragrant, Extrahop tickles and awakens your palate.

This continuously hopped Italian Pilsner is Birrificio Italiano's tribute to the fragrant, generous and rich flower called hops. Fresh blossom hops are personally selected by Birrificio Italiano in Germany preferably from the Tettngang area during the harvest season (late August / mid September).

Pure Pilsener malt and a mixture made by a decoction and a boiling process at low temperature steam, make Extrahop a light and elegant beer.

The fresh hop blossoms are profusely added during every phase of the brewing process. There is plenty of hopping during boiling, large quantities of hop flowers are added in the whirlpool, and also after (dry hopping).

Long fermentation at 46.4 ° F by bottom- fermenting yeast.  
Long maturing process at 30.2 ° C. Coarse filtration.  
Non-Pasteurized, unstabilized, contains no preservatives. Contains yeast.

**Original extract of wort:** 11° Plato

**ABV:** 4.8 % by volume.

**Units of bitterness:** 40 IBU

**Color:** light golden.

**Formats:** 30 Liter and 20 Liter kegs from our temperature controlled tank container

**B. United International, Inc.**

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