



Bionda, Agricola e Piemontesa

Birrificio Grado Plato, Chieri, Piemonte, Italy
5% ABV

A BEER, A STORY: "BIONDA" A FARM BEER BY GRADO PLATO.

Since 2005 Grado Plato's brewmaster has been working on a project to brew beer using local ingredients. In that year, we didn't have fields for our barley, so the first experiments were conducted in collaboration with the Bonafous Agricultural Institute in Chieri, a village near Torino where we were born.

Finally three years ago [2021] we acquired our own fields and our farm was established! The first step was to grow our own barley. For malting we went to Austria to have our barley grains malted to Pilsner malt and to Malteria Monferrato in Italy for specialty malts, which we then tested in some of our classic recipes. For the second harvest, all our own barley was malted in Italy by Malteria Monferrato. It's very important for us to work directly with and from our fields, which has become true part of our artisanal brewing philosophy.

This beer is named "BIONDA". It is the name commonly used in Italy for a session beer. It is top-fermented at 5% alc/vol featuring fresh malt-hoppy flavors and a well balanced dryness in the finish.

Currently, we use hops from Germany, but we are actively working towards cultivating our own hops in the near future.

INGREDIENTS:

Pilsner malt, Caramalt , Magnum hops + Hersbrucker hops , top fermenting yeast

Format(s): 4*11.2oz bottles | barcode: 8 033493 160373



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