il Birrificio di Como

Via Pasquale Paoli, 3 - 22100 Como, Italy

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Brewery Description:

il Birrificio di Como makes beer using an entirely natural method, rejecting both filtration and pasteurization. Skillful master brewers lovingly follow the whole production process, starting with the heating of the barley malt in cooper-lined vats.



Tasting Notes		
Appearance	Reddish-brown color with a big creamy head.	
Aroma	Complex aroma of nougat, rose, and hazelnut.	
Flavor	Rounded and full-bodied, some sweetness.	
Finish	Long malty and earthy finish with more nutty notes and a touch of spices- dangerously drinkable.	

Suggested Food Pairings:

- Raw Oysters
- Shellfish

Available Formats:

- 6 * 25.4 oz bottles
- 30 Liter Keg (please ask for availability)

Malthus Birolla

■ Beer Collection

■ Keg Collection

Malthus Birolla is a chestnut ale brewed with roasted chestnuts and honey harvested from local thorntree and chestnut trees. The roasted chestnuts are added to the wort and the thorntree honey & chestnut tree honey are added to maturation tank.



Tasting Notes			
Appearance	Deep amber with persistent foamy head.		
Aroma	Aroma like a smoke beer with chestnuts, candy sugar, and malt.		
Flavor	Flavor has little butter, honey, and sweet bready		
Finish			

Suggested Food Pairings:

- Game
- Stew

Available Formats:

- 6 * 25.4 oz bottles
- 30 Liter Keg (please ask for availability)

Malthus Baluba

■ Beer Collection

■ Keg Collection

Product Details			
Style	Chestnut Ale		
Alc./Vol.	6.5%		
Malts	Pilsner, Pale, Caramalt, Chocolate		
Hops	Kent Golding, Cascade		
Fermentation	Primary is for 7 days and then secondary is for 30 days. Referentation with honey.		

Product Details		
Style	Double Malted Stout	
Alc./Vol.	6.9%	
Malts	Pilsner, Munich, Caramel, Roasted	
Hops	Kent Golding	
Spices	Apricot, Pineapple, Ginger, Rue	



Legend						
	Beer Collection		Cider & Perry			
	Keg Collection		Sake & Yuzu WIne			
	Real Ale Collection		Mead			
	Vintage Collection		Spirits			