

BIRRIFICIO GRADO PLATO - CHERI - PIEMONTE - ITALY

Grado Plato, a tiny brewpub close to Turino, was established in 2003. Extraordinary food - specialty: snails – combine with *eclectic, adventurous brews!*



WEIZENTEA

Bavarian Style Weizen brewed with Chinese green tea "Chun-Mee" and American hops

The WeizenTea is an 'ecumenical' beer that unites three different continents through European malts, American hops and Chinese tea.

Although the recipe includes both malted wheat and barley and a traditional Bavarian Weizen yeast strain, it's an atypical weizen due to its use of American hops as well as a particularly herbal and refined Chinese green tea added at the end of the boil.

The WeizenTea is 4.5% alcohol by volume and is very drinkable and thirst-quenching. It's initial aroma is that of a classic German hefe-weizen (banana, cloves, etc), then come forward both herbal and citrus elements that denote a pleasant freshness. On the palate there are these same flavors

as in the aroma, but with a finish that is less dry and smoother than a classic weizen from the use of the green tea and more characteristic hops than the noble German varieties.

The beer is yellow with a light green hue and gently opaque with a full and abundant head that is fine and persistent.

Alc./Vol.: 4.5%

Malts: barley malt , wheat malt

Hops: Amarillo and Cascade hops

Chinese green tea "Chun Mee"

Yeast: Bavarian Wheat Beer yeast

Formats:
12 * 16.9oz bottles

EAN-code:
8 033493 160144



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above: Carob pods on tree (www.Wikipedia.org)
below: Cocoa beans in pod (www.Wikipedia.org)



Chocarrubica

Oatmeal Stout brewed with Cocoa and Carob beans

Chocarrubica is a top-fermenting oatmeal stout creation of deep black color. The adding of Venezuelan cocoa beans, carob beans from the island of Sicily, and large amount of oats {over 30%} gives this unusual Italian creation its silky, chocolatey, and roasty character.

This beer pairs well with chocolate desserts, but also with seasoned cheese.

Malts: Pale malt, vienna malt, dark malts, oat malt {over 30%}

Spices: Venezuelan cocoa beans, Sicilian carob beans

Hops: Hallertauer

Alc/vol.: 7%

Formats:

6 * 25.4oz. / 750.0mL. Flip Cap Bottle(s)

UPC: 0 62067 02991 2

12 * 16.9oz. / 500.0mL. Flip Cap Bottle(s)

UPC: 0 62067 03043 7

KEGS: please ask for availability

Awards:

**Rated 5 stars by
BEER GUIDE TO THE ITALIAN
SLOW FOOD
2011 Edition**

**First place
“Miglior Birra Artigianale Italiana del 2007”**

**First Place
Mondial de la Biere,
Strasbourg 2010**

Strada San Felice

Chestnut Ale

This 8% alc. amber-colored beer, is actually bottom-fermented. The flavour and aroma of local chestnuts gives Strada San Felice its original and distinctive personality.

All the chestnuts are grown in Piemonte, in a very famous area for chestnut trees. They are then dried over a wood-fire. It pairs well with traditional autumn and Winter cuisine such as game and stews.

Malts: Pale malt, vienna malt,

Spices: Piedmont chestnuts

Hops: Kent Golding , Saaz

Alc/vol.: 8%

Formats:

6 * 25.4oz. / 750.0mL. Flip Cap Bottle(s),

UPC: 0 62067 02992 9

12 * 16.9oz. / 500.0mL. Flip Cap

Bottle(s), UPC: 0 62067 03044 4

KEGS: please ask for availability

Awards:

Second place at the contest
“Miglior Birra Artigianale Italiana del 2006”
in the high alcohol content beer category

picture below: Piemontese chestnuts



Kukumerla

Barley Wine Style Winter Ale

The wort is obtained by heating to step up to 78 degrees a mixture of barley malts with the addition of sugar to about 22 Plato. After the wort is boiled, hops, cooled and made fermented with yeast. Ingredients in order of size: water, malts, sugar, hops, yeast.

The beer is golden yellow in color, has about 9% alcohol , Warm aroma of malt and alcohol, fairly sweet taste with malt in the foreground and fruit syrup.

Hops: Premiant , Sladek

Malts: Pilsner Malt, Caramalt, Vienna Malt

Formats:

12 * 16.9oz. / 500.0mL. Bottle(s)

UPC: 0 62067 03119 9

KEGS please ask for availability

New

Cantus Caeli

Bevanda Fermentata

Mead wort, beer wort and wine wort are fermented together.

Inside this bottle is a new chapter in the ancient story of fermentation, a story as old as man himself.

CANTUS CAELI (Sky Song) is a completely new type of beverage, skillfully crafted from a marriage of natural ingredients from the very oldest fermented drinks. Mead wort, beer wort and Wine wort are fermented together. Local Piemontese honey is used for the mead wort and local Piemontese Castelnuovo Don Bosco wine grapes are used for the wine wort. The beer wort consists of barley malt and a very small amount of Magnum hops.

Top-fermenting beer yeast is used for fermentation.

After fermentation in steel tanks Cantus Caeli is matured in oak barrels for four months. Two types of oak barrels are being used: new oak barrels and oak barrels that previously contained white wine.

Alc./vol.: 10.5%

Malt: barley malt

Hops: Magnum

Wine grapes: Castelnuovo Don Bosco - Piemonte

Honey: Apicoltura Bianco- Piemonte

Yeast: top-fermenting ale yeast

Very low carbonation

Format: 2*500 ml bottles

EAN-code: 8 033493 160823

