



山椒
PIRIKA

A light and splendid Session Ale using carefully selected Japanese sansho peppers and yuzu. Enjoy the spicy tingle of the sansho peppers and the gentle refreshing aroma of yuzu.

New Arrival
2018



UNIQUE INGREDIENTS

山椒 SANSHO



Sansho is one of the typical Japanese spices with a unique fresh aroma. Its distinctive feature is the unique refreshing aroma and tingling sensation.

柚子 YUZU



Yuzu is a Japanese citrus fruit likened to a wild mandarin orange crossed with a lemon. The fruit has a delightful citrus aroma with a floral tone and it is widely used as seasoning for Japanese cuisines.

MALTS:
Pale

ABV: 4.5%

HOPS:
Amarillo, Cascade, Perle

IBU: 40

OTHER INGREDIENTS:
Yuzu, Sansyo

EBC: 8(SRM: 4)

SERVING TEMP: 8~10°C

AVAILABILITY:
All-year-round

PACKAGING:
24 x 350ml can
20L & 30L kegs

BARCODE CAN:
4934418616316

ITF CODE:
14934418616313



KIUCHI BREWERY

《 CONTACT 》

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