



## L'IPPA

Teo's All'Italiana interpretation of the classic English IPA.

*All ingredients 100% grown in Italy.*

Distinct citrusy notes of tangerine are complemented by notes of melon and mango.

With a dry and harmonious finish.

*The yeast strain: selected and grown at our brewery in Piozzo Italy.*

It gives an unequivocally Baladin character.

Water: From the Maritime Alps + Dolomites

Barley malt from our fields in Basilicata and Apulia .

Hops from our fields in Piozzo and Busca (Piedmont).

*Alcohol: 5,5%*

*Degree Plato: 12*

*Color (EBC): 23-25*

*Degree of Bitterness (IBU): 31-33 Service Temperature : 8-10 °C*

*Pairings: Try it with grilled meat, burgers and delicious street food in general*

*Format: 24 x 11.2oz / 330.0mL Bottle(s)*

*Bar-code: 8032942298612*

*Kegs: TBA*

