



## ISAAC

A hay-yellow *blanche*, with a slightly hazy and cloudy appearance and a moderate, fine head. The scents are pleasantly citrusy and subtle aromas of spices gradually intensify as the beer becomes warmer.



When sipped, it releases a beautiful harmony of cereals and citrus fruits, which mix and blend creating a delicate flowery and spicy balance. The finish is slightly herbaceous and leaves a faint, yet tantalizing peppery note in the mouth.

### Ingredients

Water, **barley malt**, **wheat malt**, **wheat**, mix of spices and citrus zest in variable proportions, hops, sugar, yeast.

### Features

**Alcohol:** 5%

**Degree Plato:** 12,7

**Color (EBC):** 6-8

**Degree of Bitterness (IBU):** 8-10

**Service Temperature :** 8-10 °C

### Pairings

Delicate cooked fish, maybe with a touch of spices, white meat, soft cheese, mozzarella.

**Baladin is partner of the guide “I Formaggi d’Italia”** ( - Cheese of Italy) published by “Le Guide de l’Espresso”. You are going to find **for each of 91 reviewed cheese a pairing with our beer.**



We **suggest Isaac** with: Mozzarella di Bufala Campana (Campania), Squacquerone di Romagna (Emilia Romagna), Stracciata (Molise), Giuncata (Puglia), Mozzarella di Gioia del Colle (Puglia).

### Sizes

0,33L

0,75L

1,5L

24L