



## Pils 13 “refermented”



The “refermented” 13 or “black label” is based on the same recipe as 13 “not refermented”. The difference is in the bottling: with the “black label” we let the beer referment in the bottle, which is in itself exceptional for a pilsner beer. So, during this stage natural saturation takes place. The main fermentation is bottom cropping, so here we are still talking about a beer in which the fermentation takes place at a low temperature. This is also an unfiltered, unpasteurised version of 13. Available in 25cl, 33cl (export) and 75cl bottles.

### Appearance

cloudy, blonde beer with sturdy, white head

### Aromas

Fruity start, with hints of peach and apricot, a little orange zest and banana.

### Taste

Slightly fruity, malty start that quickly turns into pure bitterness. The finish is dry and very hoppy with beautiful citric hints.