A rich, radiant golden colour in the glass, crowned by a fine-pored head. The German hop variety Magnum in combination with the ripening over pine cones and pine branches generates a pleasurable, thirst-quenching freshness with the appetizing, resinous spiciness of the coastal forest. Dry, bitter, Nordic rough edged and with the freshness of the Baltic Sea. Goes well with piquant dishes, burgers, blue cheese.

**INGREDIENTS:** BREW WATER, BARLEY MALT, WHEAT MALT, DEXTROSE, NATURAL HOPS, YEAST (THE SUGAR IS COMpletely FERMENTED DURING BOTTLE CONDITIONING – THE TRADITIONAL METHOD)

**BEGNAN COAST**

Double India Pale Ale

ALC. 7.5% VOL