

Únětické pivo 10 ° - unfiltered

It follows the tradition of the honest Czech 10 ° and is brewed from one type of light Pilsen malt - nowadays fashionably referred to as single malt - making it a light-colored beer (8 EBC units). The manufacturing process is adapted to make the 10 ° readily drinkable, refreshing and inviting to drink again. This is achieved both by the brewing process and by fermentation in the fermenting cellar and maturing in the lager cellar. The beer is brewed for two mashes and three varieties of Czech hops are used in the hop-making, of which the best-known is Saaz semi-early red, which gives the beer an unmistakable aroma. Bottom fermentation yeast is used for fermentation at low temperatures. To some extent, they remain in the beer even after lying down and cause slight turbidity. This makes it a valuable source of vitamins and trace elements for consumers. At the same time, the time spent in the lager tank during the ripening process contributes to the quality of the finished beer. It is never less than 20 days in case of 10°. Overall, it is a beer with a higher bitterness than ten degree beers are usually (35 EBU units), medium fullness and flavor with an original gravity 10.40 % and an alcohol content of about 4 %.



For all our beers - we do not make any final adjustments (pasteurization or chemical stabilization) and the consumers get the beer in the same quality as if you were tasting it from a lager tank in a brewery cellar... 😊