

Únětické pivo 10,7 ° - filtered

Originally a special batch brewed only for the five-year anniversary of the brewery's renewal, it immediately became so popular that we decided to brew it all year round. The recipe takes the best of the 10 ° and 12 °. It is also brewed using a two-mash process from Pilsen and Munich malt, but with different proportions of both ingredients. Again, three types of hops are used for hopping, but its dosing at the hopping is different, resulting in a finer but strong bitterness (38 EBU units) and a more intense hop aroma. At the same time, the main fermentation for which the yeast of the lower fermentation is intended is different. The ripening period, where the taste rounds, is about 25 days, followed by filtration, during which the yeast is removed from the beer. As a result, the bitterness is further refined and aroma, flavor and color excel at the same time as clear beer. The color is 11 EBC units, the original gravity is 11.10 % and the alcohol content is about 4.3 %.



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... 😊