



KILIKIA DARK

Beer of Yerevan CJSC, Armenia

eCommerce # 273259 | 4.8% alc./vol. | 500mL

Dark brown with a copper-red tint. The aroma is revealed by natural hops. Bright caramel-malt tones in the taste with pleasant bitterness and shades of bread crust.

Brewery:

Yerevan Brewery was founded in 1952. "Kilikia" brand has become a unique synonym of high quality over the last 7 decades. It received its name in honour of the medieval (XI-XIVc) Armenian principality, Kilikia.



Production:

Malt is passed through a polishing machine, crushed in a dried or partially humidified form. Mash is filtered to separate solid phase from liquid phase and get the wort. Then wort boiling with hops. Bitter, aromatic, tanning materials are transferred from hops into the wort. After cooling in hydro cyclone machine wort is going to main fermentation. The chemical composition of the wort is changed and it turns into a delicious flavoured drink. During the maturation of young beer (additional fermentation) the remaining sugar is slowly fermented, beer is clarified and is saturated with carbon dioxide. During the filtration beer loses some part of the carbon dioxide, that's why before bottling it is carbonated. After carbonization beer is stored at least 6 - 8 hours in tanks and then is sent to bottling.

Ingredients: drinking water, light barley malt, hops

Serving suggestion and food pairing: Serve chilled well with rich meat and fish dishes, baked chicken and other poultry or hearty snacks.