

Representing Star Producers Globally,



Servicing Star Markets Locally



KILIKIA LAGER

Beer of Yerevan CJSC, Armenia

eCommerce # 273333 | 4.4% alc./vol. | 500mL

Light golden-honey in colour. Fresh taste with natural hop aroma and notes of malt.

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 hydrocyclone 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 well chilled with fish and meat dishes, chicken wings, or with gourmet snacks and sausages.