



Grado Plato, a tiny brewpub close to Turino, was established in 2003.

Extraordinary food - specialty: snails - combine with eclectic, adventurous brews!



WEIZENTEA Bavarian Style Weizen brewed with Chinese green tea "Chun-Mee" and American hops

The WeizenTea is an 'ecumenical' beer that unites three different continents through European malts, American hops and Chinese tea.

Although the recipe includes both malted wheat and barley and a traditional Bavarian Weizen yeast strain, it's an atypical weizen due to it's use of American hops as well as a particularly herbal and refined Chinese green tea added at the end of the boil.

The WeizenTea is 4.5% alcohol by volume and is very drinkable and thirst-quenching. It's initial aroma is that of a classic German hefe-weizen (banana, cloves, etc), then come forward both herbal and citrus elements that denote a pleasant freshness.

On the palate there are these same flavors as in the aroma, but with a finish that is less dry and smoother than a classic weizen from the use of the green tea and more characteristic hops than the noble German varieties.

The beer is yellow with a light green hue and gently opaque with a full and abundant head that is fine and persistent.

Alc./Vol.: 4.5%

Malts: barley malt, wheat malt

Hops: Amarillo and Cascade hops

Chinese green tea "Chun Mee"

Yeast: Bavarian Wheat Beer yeast

Formats:

12 * 16.9oz bottles

EAN-code: 8 033493 160144



