

O.G. 1111 > Birra del Carrobiolo > Monta, Italy



■ Beer Collection

Style: Italian
Barley Wine aged
in wine barrel
Alc./Vol.: 12.5 %

The OG 1111 is brewed with 8 different malts, mostly Maris Otter and a carefully measured amount of peated malts; the other six are various caramel and toasted malts to cover the range of color and aromatics.

The powerful Hercules hop is used for bittering, and a touch of East Kent Goldings at the end of the boil to obtain that 'rhubarb and quinine' effect. The full boil lasts 2 hours.

An English yeast finishes the fermentation relatively quickly, but then follows a long maturation at cold temperatures and after bottling 6 months in the cellars of the convent.

