

Maltus Faber Brune

nameMaltus Faber Brune
range
SpecialcolourBrown
ABV

8%
serving temperature10 - 12 °
package
75 cl bottle
tasting notes

Inspired by the classic abbey and trappist ales, its dark brown appearance disguises the fact that it is one of the most pleasantly drinkable beers of the range. The aroma is refined, slightly toasted; the palate is smooth, the body not too heavy, with a light dark chocolate bitterness balancing the sweetness. More dark coffee notes emerge gently in the finish.

food pairing
Maltus Faber Brune supports a wide range of food pairings, it could even pair with a whole dinner: crustaceans (lightly cooked with the same beer), red meats, grilled sausages, goulash, hot salami, blue cheeses and even some desserts!