



The pilsner's uncommon process of top fermentation gives it a unique taste and complex aroma, yet also makes it light and refreshing. During hot summer days, the 1348 becomes the best choice to quench one's thirst.

是一款似Lager的Ale啤酒，兼顧了清爽的口感與酒精濃度的平衡，可以輕易地開瓶暢飲又不易喝醉，非常適合在夏天與朋友聚會飲用。

酒精濃度  
*Alcohol*

5,2%

容量  
*Volume*

330cc

苦度  
*Bitterness*

14 IBU

顏色  
*Color*

10 EBC

適飲溫度  
*Serve*

6°C



# BERTINCHAMPS

## BLONDE



### Traditional & Authentic old style Belgian beers

Pure malt and hops, without spices or additives. A floral nose of freshly cut straw, aromas of grilled cereals with a hint of pepper. Well balanced with a subtle touch of bitterness at the end. A light refreshing beer to be savoured.

### 傳統和正宗的老派風格

由純麥芽及啤酒花，不夾雜香料或添加物製成。有如稻草收割時的香氣，帶有一絲絲穀物烤過的胡椒氣味、在尾段喉韻帶點微妙的苦味。啤酒泡沫濃厚又持久，是一款清新易品嚐的啤酒。



酒精濃度  
*Alcohol*

6,2%

容量  
*Volume*

500cc

苦度  
*Bitterness*

22 IBU

顏色  
*Color*

12 EBC

適飲溫度  
*Serve*

8°C



# BERTINCHAMPS

## TRIPLE



### Traditional & Authentic old style Belgian beers

Pure malt, hops, without spices and additives.

A smooth, slightly amber & cloudy beer. Soft with a invigorating bitterness in the aftertaste, voluptuous, refreshing, with discreet hints of caramel.

### 傳統和正宗的老派風格

由純麥芽及啤酒花，不夾雜香料或添加物製成。是一款淡琥珀色、混濁又柔順的啤酒，這種細膩口感帶給你回味無窮的苦味、清新的快感和微量又不引人注目的焦糖味。



酒精濃度  
*Alcohol*

8,0%

容量  
*Volume*

500cc

苦度  
*Bitterness*

25 IBU

顏色  
*Color*

16 EBC

適飲溫度  
*Serve*

10°C







Kriek Max is made from a mixture of bottom-fermented and spontaneously fermented beer.

The perfect combination of cherries, natural juices and aromas on the one hand and the basic beer on the other hand lends this kriek not only its excellent flavour, but also its pleasant smell.

Kriek Max is a true delight for real kriek beer lovers!

Kriek Max是由底層發酵和自然發酵啤酒混合製成。櫻桃、天然果汁和香氣的完美結合, 加上基底的啤酒, 讓這款櫻桃啤酒不只擁有絕頂的風味, 更有迷人的香氣。

Kriek Max絕對能帶給櫻桃啤酒愛好者真正的喜悅!

酒精濃度  
*Alcohol*

3,5%

容量  
*Volume*

250cc

苦度  
*Bitterness*

38 IBU

顏色  
*Color*

RED

適飲溫度  
*Serve*

4°C

OMER  
VANDER  
GHINSTE

1892



# OMER.

TRADITIONAL BLOND



OMER. traditional blond is made of excellent summer malted barley from the Loire region and pure water. During the brewing process sugars are liberated that will serve later to nourish the yeast. During the cooking process 3 varieties of hops are added to give the beer the specific aroma and bitterness. After this cooking the top-fermenting yeast is added. This yeast gives the beer its fruity and full-flavored character.

OMER. 傳統黃金啤酒是由來自盧瓦爾地域(法國)絕佳的夏日啤酒麥芽和純水製成。在釀製過程中,後期滋養酵母的糖分會被釋放出來。在蒸煮過程中,加入三種分別來自德國、斯洛維尼亞和捷克的啤酒花,替啤酒添上獨特的香氣及苦味。

蒸煮過後加入頂層發酵的酵母。啤酒因為這種酵母的作用而擁有圓潤、濃郁的水果香氣。

酒精濃度  
*Alcohol*

8,0%

容量  
*Volume*

330cc

苦度  
*Bitterness*

26 IBU

顏色  
*Color*

8 EBC

適飲溫度  
*Serve*

6°C

OMER  
VANDER  
GHINSTE  
1892