2018

REV: NOV19



Data sheet

Story:

If Sicilians deal with the art of brewing, they probably are a little nuts and dreamers at the same time. If they choose to deal with the production of coffee, it might be likewise. However, reality teaches us that the open-mindedness towards what seems to be very far away may give life to results that are unimaginable and out of the

ordinary.

In 2017, Moak – one of the excellences successfully representing our region of Sicily - celebrated its 50th business anniversary. Tari wanted to honour the event with a Special beer. The Nordic character of beer and the tropical nature of coffee: two strangers in our region, a perfect example of contamination, adaptation and experimentalism.

A selection of the best Ethiopian Arabica, hand-roasted to aromatize our beer. This is how Tarì Moak was born, dark, aromatic, pleasantly bitter. This calls for an original toast to Sicily

making history.

DOUBLE MALT DARK BEER Category:

Type of beer: Special coffee beer

Ingredients: Water, barley malt, oak flakes,

wheat malt, sugar, coffee, hops, yeast.

Contains gluten.

Type of fermentation: Top fermentation, refermented

in the bottle, not pasteurized, not filtered.

Natural sediment in the bottle.

Alcohol content: 6,5% vol.

> Storage: Store in a cool and dry place

> > away from direct sunlight.

Light, bitter. Taste:

Food pairings: Appetizers, delicate desserts.

> Serve at: 12°C

GP: 16,00 - IBU: 8,00 - EBC: 46,50

Selling unit: 33 cl - 1 pack / 24 pz



craft double malt dark beer

At the port are waiting, on the sunny dock, strong hop and roasted malt watching the clock. Moak a sparkling dress wears content, Tarì with leaves on its head of charming scent: in this land, two foreign travellers meet, blending their secrets to fascinate drinkers indeed—

