

SANS PAPIERS

THE FIRST CRAFT BEER IN THE WORLD MADE OF AIR.



www.sanspapiersbeer.com

pure malt ale, brewed with italian barley malts. Beer with a dry taste, persistent and well-balanced bitterness. Its head is thick, creamy and adherent. Unfiltered, unpasteurized, top-fermented and second fermentation in the bottle.

INGREDIENTS: Sans Papiers water, **Barley** malt, Yeasts and Hops.

DEGREES PLATO (°P):11,0

ALCOHOL CONTENT (% vol.): 4,8

SERVING TEMPERATURE (°C): 4 - 6

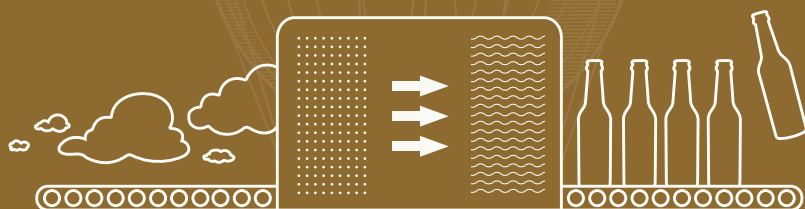
COLOR: straw yellow

SUGGESTED FOOD PAIRINGS: light aperitifs, first courses without tomatoes, fish dishes, snacks, pizza, hamburgers.

Freedom has a taste, the taste of the air moving boundlessly, passing barriers, traveling effortlessly without ever stopping.

To share its taste with everyone, we decided to catch it with a unique machine, to absorb it, purify it, condense in to water.

*So we could take it to our brewery and with handcrafted methods we used it to create **Sans Papiers**, the first beer in the world to taste like freedom, the first beer in the world made of air.*



Imagine being able to taste the scents of oriental spices or the purity of high altitude glaciers, the traditions and customs of an ancient city or any place you want to discover.

Sans Papier is exactly this as contains in itself the essence of the place where it is born, no matter where it is. This is possible thanks to an innovative machine capable of transforming the humidity in to the beer's most important ingredient: water.