

BREW

FIST

ITALIAN ALES



Solme
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DAILY

BREWS

LA BASSA

REAL LAGER



A true, revolutionary lager dedicated to cycling, passion deeply rooted in our Bassa Padana region. Golden and brilliant, it releases aromas of honey, freshly cut grain and finely spicy hops. Full-bodied with a long, bitter finish. Recommended before, during and after physical activity.

Plato: 12,0

Malts: Pilsner, Vienna, Monaco

Hops: Hallertau Tradition

Yeast: W34/70

5,2% Vol.



LA MOSCA

BLANCHE

La Mosca is a classic Blanche with a hazy appearance and a compact white head, releasing at once the typical aromas of wit yeast, accompanied by coriander and small additions of bitter orange peel. Creamy mouthfeel, low carbonation and a dry finish. Immerse yourself in nature with La Mosca just like the enthusiasts of this fishing style know how to do.

Plato: 12,0

Malts: Pilsner, Wheat Flakes, Oat Malt

Hops: Saaz

Yeast: Belgian Wit

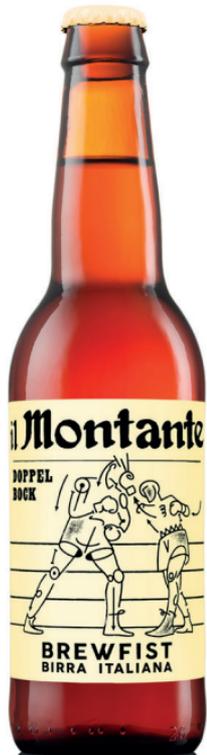
Special Ingredients: Orange peel, Coriander



5,2% Vol.

IL MONTANTE

DOPPELBOCK



Il Montante, Doppelbock style beer, lower in alcohol than the style's extremes, fully accepted for its aroma and depth.

Toasted malts take the lead, the sip opens with precision, caramel striking like an uppercut, first sip is already satisfying then notes of grapes & Aurora hops arrive to close what we might call a masterpiece—without any for false modesty.

The beer you wouldn't expect from Brewfist, only because you got the wrong idea until now.

Plato: 17,5

Malts: Monaco, Pilsner, Crystal Light, Carafa III Special

Hops: Aurora

Yeast: W34/70

7,3% Vol.

LA STAFFA

IRISH STOUT



A textbook Irish Stout. Roasted and bitter cocoa notes take centre stage. The soft touch of oat malt balances the bitterness of East Kent Goldings hops, lingering in the finish.

A dry-drinking stout, if you close your eyes, lets you smell green grass, hear ballads playing, and the sound of horses' hooves.

Plato: 11,5

Malts: Maris Otter, Oat Malt, Roasted Barley, Wheat Flakes, DRC, Brown, Carafa III Special

Hops: East Kent Golding

Yeast: Irish Ale

4,3% Vol.

CORE

RANGE

TERMINAL

PALE ALE

Our house beer, created for our pub Terminal 1 here in Codogno: a light, lean and aromatic American Pale Ale. Slim body and gentle bitterness, with great freshness and a citrus-forward character thanks to American Citra hops. Easy drinking mode ON.

Plato: 9,0

Malts: Pilsner, Vienna, Dextrin

Hops: Citra, Huell Melon

Yeast: Nottingham

3,5% Vol.



NINA

PILS



NINA is a simple beer, meant to be drunk by litre, as every proper Pilsner should be.

Brewed exclusively with Pilsner malt and Aurora hops, the same fine and noble hop we use in 'Il Montante', our Doppelbock. NINA features a moderate yet persistent bitterness that invites another sip, with aromas of honey, a touch of herbs and bread crust.

Can I have another one?

Plato: 12,0

Malts: Pilsner

Hops: Aurora

Yeast: W34/70

5,2% Vol.

JALE

EXTRA SPECIAL BITTER



Extra Special Bitter: an English-style everyday beer that will keep you chained to the taps. Deep amber-red in colour, it offers aromas of almond, sherry, earth, chocolate and long days at the pub. the perfect social glue for pub nights among friends

Plato: 13,9

Malts: Pilsner, Monaco, Crystal T50, Chocolate

Hops: Styrian Golding

Yeast: Nottingham

5,3% Vol.

FALSE FLAT

BERLINER WEISSE

A sharply sour wheat beer that was once a symbol of Berlin, home to the turbulent 1936 Olympics referenced on the label.

We also add 100 kg of raspberries and 10 kg of basil to each batch: bright rosé in colour, with aromas of rose, forest berries and lemon.

Light, tart and refreshing.
An instant mood booster.

Plato: 9,5

Malts: Pilsner, Wheat Malt

Hops: Magnum

Yeast: Kettle Sour with lactic acid bacteria, fermentation in steel with Nottingham yeast

Special Ingredients:

Raspberries, Basil

4,0% Vol.



BUROCRACY

INDIA PALE ALE

An India Pale Ale rich in aromatic American and New Zealand hops, born out of frustration with Italy's complicated bureaucracy. It offers an elegant bouquet of citrus and ripe fruit, with a smooth, caramelised attack followed by a long, clean bitterness. Dedicated to lovers of hops—and few words.

Plato: 14,9

Malts: Pilsner, Monaco, Crystal T50

Hops: Amarillo, Motueka

Yeast: Nottingham

6,0% Vol.



SPACEMAN

WEST COAST IPA

And we thought a West Coast IPA would be asking too much to Italian palates! Strong, dry, very aromatic and bitter, it has soon become the brewery workhorse: our personal tribute to the explosive citrusy and fruity aroma of American hops. Fasten your seatbelts.

Plato: 16,0

Malts: Pilsner, Premium English Caramalt

Hops: Citra, Simcoe, Columbus

Yeast: Nottingham



7,0% Vol.

ONE WAY

TRIPHELL



A strong, deceptive pale beer inspired by Tripels, a Belgian style of monastic origin that we boldly desecrate by using generous amounts of American hops. Aroma and flavour play on a fine balance between dry pastry notes and ripe fruit, finishing crisp, lively and well carbonated. One too many can hurt.

Plato: 20,5

Malts: Pilsner

Hops: Saaz, Mosaic

Yeast: Ardennes

Special Ingredients:

Light candi suga

9,0% Vol.

GREEN PETROL

BLACK IPA



All the aromatic taste of an IPA resting on a bed of dark malts. It offers a wide spectrum of aromas ranging from mint to pine resin, from toasted cocoa to citrus peel. Bitter and spicy, yet well balanced. Never judge by the appearances.

Plato: 18,5

Malts: Pilsner, Rye Malt, Crystal Rye, Chocolate,

Carafa III Special

Hops: Amarillo, Mosaico

Yeast: Nottingham

7,8% Vol.

2LATE

IMPERIAL IPA

Double IPA, meaning an IPA taken to the next level
in honour of hops.

Orange in colour, from the very first sip
it reveals all its bold character:
caramel, balsamic resin and bitter orange.

Refreshing and at the same time
dangerously warming.
No matter what, it will always be too late.

Plato: 19,5

Malts: Pilsner

Hops: Amarillo, Mosaic

Yeast: Nottingham

Special Ingredients: Dextrose

8,5% Vol.



SCUBA

QUADRUPEL

Dark as ocean depths, dangerous as a shark. Scuba is our way of reinterpreting the Belgian Quadrupel style, typical of abbey beers. Its 10% ABV is hard to notice at first, but ready to strike suddenly once the pint is finished. Not even punching the shark in the nose will save you.

Plato: 23,0

Malts: pilsner, caramalt, crystal t50, carafa III special, fiocchi di frumento, drc, chocolate

Hops: Hersbrucker

Yeast: Ardennes

Special Ingredients:

Candi Sugar

10,0% Vol.



COLLABORATION

BEAUTIFUL & STRANGE ^{GOSE}



A sour wheat beer originally from Leipzig, created with our friends De Molen from Bodegraven, Netherlands. Traditionally spiced with salt and coriander, our recipe also includes bitter orange and bergamot peel: fresh, aromatic, savoury, lightly sour and refreshing. Sounds strange? Taste it and believe.

Plato: 9,5

Malts: Pilsner, Wheat Malt

Hops: Magnum

Yeast: Kettle Sour with lactic acid bacteria, fermentation in steel with Nottingham yeast

3,7% Vol.

Special Ingredients:
Salt, Bergamot peel



SPAGHETTI WESTERN

IMPERIAL CHOCOLATE COFFEE STOUT

Imperial Chocolate Coffee Stout created with our friends Prairie from Tulsa, Oklahoma. Thick and pitch black, it immediately conquers the nose with an intense aroma of green coffee, fresh and unroasted. It evolves up to sweet notes of cocoa, walnut husk and an espresso-like bitter acidity. Breakfast of champions.

Plato: 22,0

Malts: Pilsner, Oat Malt, Carafa III Special, DRC, Crystal T50, Chocolate, Roasted Barley

Hops: Magnum

Yeast: Nottingham

Special Ingredients:
Coffee, Cocoa beans

8,7% Vol.







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