

# KEO BEER

## KEO



TYPE :  
BEER

HOPS :  
VARIOUS

PRODUCER :  
KEO BREWERY

ALCOHOLIC VOLUME (%) : 4.5

BOTTLE SIZE :  
330ml

KEO GROUP

1 FRANKLIN ROOSEVELT AV.  
3012, LIMASSOL, CYPRUS  
T. +35 7250 20000  
KEO@KEOGROUP.COM

WWW.KEOGROUP.COM

### THE BEER

KEO Beer is brewed at the KEO Brewery in Limassol, Cyprus, from the finest malt and the choices hops. It is traditionally matured, bottled fresh and unpasteurized. gold in color and unique in taste. Since its inception in 1951 by Czech master brewers, KEO has been the taste of Cyprus.

### BREWING

The malted barley is lightly crushed in to a coarse powder and dissolved in water (mashing). The resulting wort is filtered and boiled in several stages with hops, in order to extract the essential oils and bitter resins. The wort is fermented in large stainless steel tanks with the addition of natural yeast. Fermentation takes around a week under strict temperature control. The “young” beer is transferred to the lager cellars where it spends six weeks in closed storage tanks at temperatures below zero. In this time, the rest of the sugars are fermented and the beer is saturated with carbon dioxide. The beer then passes through polishing filters where all precipitates and yeast are eliminated. Then, through sterilizing filters where all micro-organisms are removed, thereby avoiding the need for pasteurisation and preserving the taste and aromas of the beer. At this point, the beer is bottled.

### SERVING SUGGESTIONS

Tastes great chilled on a warm day at the beach or your favorite watering hole.



### TASTING CHARACTERISTICS:

Light aromas of barley malts and grains with freshly cut hay

Light bodied

