KROMBACHER PILS KEG

On the nose, Krombacher Pils provides an abundance of fruity hop aromas, which give way to a beautifully balanced malt backbone on the palate. Fresh and smooth, the famous Felsquellwasser and Hallertau hops ensure the beer is crisp, clean, and offers a refreshing, long-lasting light bitter finish. Naturally flavoured.

FOOD AND WINE PAIRING

Veal, asparagus and pasta.

Brewery: Krombacher Brauerei

Country: Germany

