

# THE BEER DEMYSTIFIER *NEW YORK CITY* FILES 2009-2010

## BREWERY PROFILE

### Como

#### Como, Italy

*An enterprising brewpub in the north of Italy near Milan and the border with Switzerland.*



Importer: [B.United International](#)

Distributor: Union Beer Distributors, tel. 1 718 497 2407.

## Ratings

Each beer has been given a rating from one to five which should be interpreted as follows.

\* Bland, one-dimensional, or tasting of cheap adjuncts – unenjoyable. Not recommended.

\*\* Nothing special but may be worth trying if nothing better is available.

\*\*\* Good, recommended.

\*\*\*\* Great, highly recommended.

\*\*\*\*\* Exceptionally good, very highly recommended.

*Ratings are based on personal taste although, in certain instances, outside evaluations have been used when a particular beer has not been sampled by the author/webmaster.*

{S} after the beer name denotes seasonal availability.

**Malthus Birolla** (6.5%) \*\*\*\*\* < - HERB, SPICE, OR VEGETABLE BEER - > – A dark ale brewed with roasted chestnuts and primed with chestnut honey. Kent Goldings and Cascade are the hop varieties used in this interesting brew.

**Malthus Baluba** (8.0%) \*\*\*\*\* < - HERB, SPICE, OR VEGETABLE BEER - > – A very unusual dark brown brew – “double-malted stout” – hopped with Kent Goldings. Malts used are pilsner, Munich, caramel and roasted, and the beer is spiced with rue. Dried ginger, apricot, and pineapple is added to the fermentation and maturation vessels, and the yeast of choice is a bottom-fermenting lager strain. The result is a rounded and full-bodied beer with some sweetness, a long malty and earthy finish with nutty notes and a touch of spice.

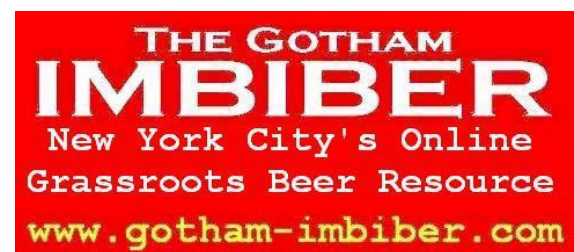
### SEE BEER MENUS FOR AVAILABILITY (EXTERNAL LINK)

<http://www.beermenus.com/breweries/il-birrificio-di-como>

<http://www.beermenus.com/breweries/birrificio-di-como>

*Ratings and tasting notes are taken from Beer Demystifier New York City 2008-2009 by Alex Hall (published June 2008).*

*This page is written by Alex Hall, and is updated to June 2008.*



Join the craft beer revolution.  
You'll enjoy it.