

INEDIT
Damm
MALT & WHEAT BEER
BREWED WITH SPICES
ELBULLI-COSTA BRAVA-2008



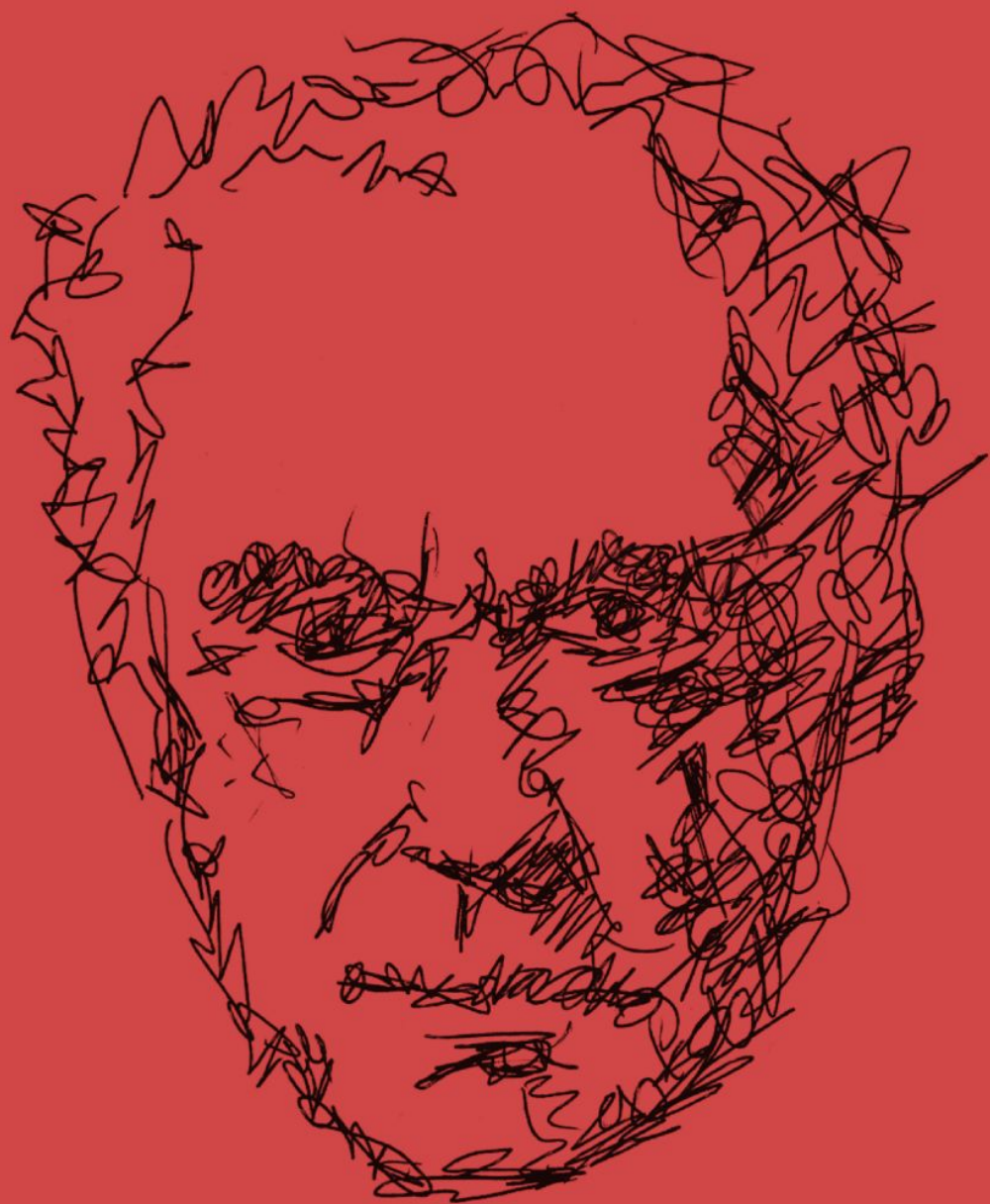
elBulli. Costa Brava 2008

**INEDIT is a
different beer**

Crafted by Ferran Adrià, the world's most award-winning chef

Inedit was created in 2008 by Damm's master brewers, Ferran Adrià and the team of sommeliers at elBulli.

It is specially brewed to respect and pair perfectly with the new gastronomy, full of contrasts and nuanced flavours.





PILSNER-STYLE
MALTED-BARLEY BEER

INEDIT is made with two types of beer:
traditional malted-barley beer and wheat beer.



ALE-STYLE
WHEAT BEER

This wheat, or white, beer is in the style of Witbier, originally from Belgium and made with unmalted wheat.

Using unmalted wheat gives this beer more body and a softer, fuller mouthfeel.

This is where INEDIT gets its pale-yellow colour and its slight cloudiness, from the unfiltered wheat proteins.

PALE
YELLOW
SOMEWHAT
CLOUDY
APPEARANCE



FROM
THE
UNFILTERED
WHEAT
PROTEINS

**INEDIT is flavoured with
spices, giving it its special
taste and making it a
one-of-a-kind beer**



ACE-STYLE
WHEAT BEER

TASTES



HOPS

WHERE BEER GETS ITS BITTER TASTE, INEDIT HAS A LOWER PROPORTION TO MAKE IT MORE VERSATILE IN CULINARY PAIRINGS. IT'S A KEY INGREDIENT, GIVING BEER ITS FRESH, GRASSY FLAVOURS.



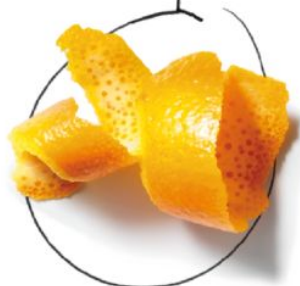
LIQUORICE

GIVES THE BEER SUBTLY SWEET NOTES WITHOUT DOMINATING THE OVERALL TASTE. IT'S USED VERY CAREFULLY, FOR A DELICATE AROMATIC ACENT.



CORIANDER SEEDS

GIVE INEDIT ITS COMPLEXITY OF TASTE AND SPICED SENSATION. THE SEEDS ARE USED FOR THEIR MORE DELICATE EXPRESSION.



ORANGE PEEL

MAIN FOCUS OF THIS BEER'S TASTE PALETTE. IT COMES OUT IN THE CITRUS NOTES THAT GIVE INEDIT ITS FRESHNESS AND COMPLEXITY.

International awards



2009
Belgium



2009
Germany



2009
USA



2009
Finland



2009
Netherlands



2010
Australia



2010
UK



2011
Belgium



2011
Australia



2011
USA



2012
Belgium



2012
Australia



2012
UK



2012
USA



2013
Belgium



2014
Belgium



2014
Japan



2014
UK



2014
USA



2015
Belgium



2015
UK



2015
USA



2015
UK



2016
Belgium



2016
Belgium



Tasting notes

Its cloudiness and somewhat lighter colour with amber tones set it apart from other beers. The colour of its coupage: a mixture of wheat and malted barley. The head returns every time you pour.

Intense and complex on the nose. Its sweet spices and fruity notes combine with fresh yeastiness and flowery sensations.

The infusion of coriander, liquorice and orange peel permeates the impression on the palate. Its subtle, well-integrated carbonation perfectly highlights these tastes in the mouth. It is creamy, soft and versatile in food pairings. Long, pleasant aftertaste.

Inedit is a beer for food



Inedit was created to pair with a wide variety of culinary creations, even the most complicated citrus-based dishes or ones with bitter notes. Fantastic with starters, salads and oily fish, its versatility means it can also be paired with spicy or sweet-and-sour flavours.

A highly dynamic beer that goes perfectly with the whole taste range.

SOUR

The delicate texture of this beer tempers acidic sensations, while the carbonation brings out the refreshing effect of the sourness.



*Citrus sauces and salads. Sour fruit.
Rhubarb. Green tomatoes.*

BITTER

As it doesn't have any astringent or tannin-like flavours, this beer respects and pairs very well with those always-difficult products and delicacies that have bitter notes



*Bitter chocolate. Cooked artichokes. Green asparagus.
Endives. Coffee sauces.*

SWEET AND SOUR

The beer's creamy mouthfeel takes on a whole new dimension. The carbonation and fruity notes pair well with the sour side of these dishes.



Sweet-and-sour or dried-fruit sauces. Asian food.

SPICY

The beer has a balsamic effect on spicy flavours, bringing a counterpoint that tones down these sensations.



*Chile. Wasabi. Barbeque sauce. Pickles.
Indian and Mexican food.*

SALTY

The carbonation and butteriness of the beer perfectly balance and cleanse the palate of saltiness.



*Green olives. Cured meats. Tinned seafood
and fruits of the sea. Soya sauce.*

BUTTERY

The freshness and citrus notes of Inedit brighten up buttery foods. Its creaminess is the perfect pairing for fatty textures.



*Fish and fatty cheese. Fresh tuna.
Juicy meat. Avocado.*

Formats



330 ml

750 ml

4-pack: 330 ml bottles



Handle



Key keg 20 L.

Ceramic font



Half pint



Pint



200 ml glass



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Please enjoy responsibly. 4.8°