

OSPITI INDIPENDENTI SOMMINISTRAZIONE RESTO DEL MONDO

BEER SHOP 2 GOBBI FERRARA

- 01** BELGIO - Oud Beersel (Beersel) **"Lambic"** (Lambic) 5.7% alc.
- 02** GERMANIA - Bahnhof (Lipsia) **"Liepziger Gose"** (Gose) 4.6% alc.
- 03** ITALIA - Loverbeer (Marentino) **"Papessa Sour"** (Sour) 7.0% alc.
- 04** ITALIA - Extraomnes (Marnate) **"Bloed"** (Sour) 7.7% alc.
- 05** ITALIA - Birrificio Del Ducato (Roncole Verdi) **"Luna Rossa"** (Red Flemish) 8.0% alc.
- 06** ITALIA - Birrificio Del Ducato (Roncole Verdi) **"Blueberry Nightmare"** (Red Flemish) 9.4% alc.
- 07** ITALIA - Birrificio Del Ducato (Roncole Verdi) **"Chrisopolis Radler"** (Sour) 5.0% alc.

HOPS ROVIGO

- 01** ITALIA - Rurale (Desio) **"Seta Sour"** (Blanche sour, con inoculo di batterio lattico) 5.0% alc.
- 02** ITALIA - Loverbeer (Marentino) **"Beerbrugna"** (Sour aged ale con susine damaschine) 7.0% alc.
- 03** ITALIA - Brewfist (Codogno) **"Galaxie Chardonnay Barrel"** (Saison affinata in botte di chardonnay) 7.6% alc.
- 04** ITALIA - Montegioco (Montegioco) **"Open Mind"** (sour ale con 20% di mosto di barbera) 7.5% alc.
- 05** ITALIA - Lariano (Sirone) **"Maren"** (Base Pils barricata in botte 3 mesi con amarene) 5.4% alc.
- 06** ITALIA - Lariano (Sirone) **"Red Nuance"** (Base Pils barricata in botte 3 mesi con fragole e ciliege) 5.4% alc.

BOMBREWERY – ROESELARE BELGIO

- 01** **"Triporteur Wild Killed in Action"** (Sour/Wild Ale) 4.5% alc.
- bottiglia** **"Triporteur Kriek & Berry"** (Kriek) 5.8% alc. 0.330ml

BUNDEN BRAU – BONDENO

- 01** **"Primus"** (Golden Ale) 5.3% alc. ***NO SOUR ZONE***
- 02** **"Porter"** 6.0% alc. ***NO SOUR ZONE***

ULMER MUNSTER GERMANIA

- 01** **Gulden Classic** (Pilsener) 5.1% alc. ***NO SOUR ZONE***
- 02** **Hefe Weizen** (German Hefeweizen) 5.1% alc. ***NO SOUR ZONE***
- 03** **Dunkel Bock** 6.8% alc. ***NO SOUR ZONE***
- 0.300 ml**
- 0.500 ml**

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BOTTIGLIE VENDITA ASPORTO O SOMMINISTRAZIONE
by BEER SHOP 2 GOBBI FERRARA

BELGIO

- Timmermans - Itterbeek**
- "Oude Kriek"** 0,375ml (Kriek) 5.5% alc.
- "Oude Geuze"** 0,375ml (Geuze) 5.5% alc.
- "Oude Geuze"** 0,750 (Geuze) 5.5% alc
- Boon - Lembeek**
- "Mariage Parfait"** 0,375ml (Kriek) 8.0% alc.
- "Lembeek Framboise"** 0,375ml (Framboise) 5.0% alc.
- "Oude Geuze"** 0,375ml (Geuze) 7.0% alc.
- "Oude Geuze"** 0,750ml (Geuze) 7.0% alc.
- Lindemans - Vlezenbeek**
- "Cuvèe Renè"** 0,375ml (Geuze) 5.5% alc.
- "Pecheresse"** 0,375ml (Fruit) 2.5% alc.
- "Faro"** 0,750ml (Faro) 4.5% alc.
- Hanssens - Dworp**
- "Oude Geuze"** 0,375ml (Geuze) 6.0% alc.
- Oud Beersel - Beersel**
- "Oude Geuze"** 0,375ml (Geuze) 6.0% alc.
- St Louis - Ingelmunster**
- "Premium Geuze"** 0,250ml (Faro) 4.5% alc.
- De Troch - Wambeek**
- "Chapeau Geuze"** 0,250ml (Fruit) 5.5% alc
- "Chapeau Lemon"** 0,250ml (Fruit) 3.5% alc.
- "Chapeau Kriek"** 0,250ml (Fruit) 3.5% alc.
- Verhaeghe - Vichte**
- "Duchesse De Bourgogne"** 0,330ml (Red Flemish) 6.2% alc.
- Palm - Roeselare**
- "Rodenbach Gran Cru"** 0,330ml (Red Flemish) 6.0% alc.
- De Leite - Ruddervoorde**
- "Cuvèe Mam'zelle"** 0,330ml (Sour) 8.5% alc.
- Van Der Ghinste - Bellegem**
- "Kriek Des Jacobins"** 0,330ml (Red Flemish) 4.5% alc.
- "Van Der Ghinste"** 0,250ml (Red Flemish) 5.5% alc.

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DANIMARCA

- Mikkeller - Copenaghen**
- "Drinkin Berliner"** 0,330ml (Berliner Weisse) 2.8% alc.
- "Drinkin Berliner Dry"** 0,330ml (Berliner Weisse) 2.8% alc.
- "Spontandry Hop"** 0,330ml (Sour) 5.5% alc.
- Tool - Copenaghen**
- "Gose To Hollywood"** 0,330ml (Gose) 3.8% alc.

NORVEGIA

- Nogne - Grimstad**
- "Sunturnblend"** 0,330ml (Oak Barrel) 11.00% alc.

ITALIA

- Brewfist – Codogno**
- "False Flat"** 0,330ml (Berliner Weisse) 4.0% alc
- "Beautiful & Strange"** 0,330ml (Gose) 3.7% alc.
- "Galaxie Chardonnay"** 0,330ml (Oak Barrel) 7.6% alc.
- Argo - Parma**
- "Threesome Luretta"** 0,750ml (Oak Barrel) 7.0% alc.
- "Threesome S. Leonardo"** 0,750ml (Oak Barrel) 7.0% alc.
- Canediguerra - Alessandria**
- "Berliner Weisse"** 0,330ml (Berliner Weisse) 3.2% alc.

GERMANIA

- Schneider - Kelheim**
- "Aventinus Barrel"** 0,500ml (Oak Barrel) 8.5% alc.
- Bahnhof - Lipsia**
- "Liepziger Gose"** 0,330ml (Gose) 4.6% alc.

CANADA

- Dieu Du Ciel - St Jerome**
- "Solstice D'hiver"** 0,330ml (Oak Barrel) 10.2% alc.

SVIZZERA

- Brasserie Bfm - Jura**
- "Abbaye De Saint Bon Chien"** 0,750ml (Red Flemish) 11.0% alc.

GETTONI

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ACIDO ACIDA

4ª edizione Festival
della Birra Acida a Ferrara

23 • 24 • 25 aprile
Chostro di San Paolo (centro storico)



SOMMINISTRAZIONE UK



RED WILLOW BREWERY – MACCLESFIELD

01 **“Faithless 55”** (Tropical IPA fermentata con Brettanomiceti) 5.4% alc.

TEMPEST BREWERY - GALASHIELS

02 **“Farmhouse Ale”** (Saison con lieviti selvaggi) 5.1% alc.

03 **“Drop Kick me Jesus”** (Sour Pale Ale) 5.2% alc.

VIBRANT FOREST BREWERY – LYMINGTON

04 **“Zuur”** (Belgian Sour) 3.5% alc.

WHITE HAG BREWERY – BALLYMOTE

05 **“Irish Heather”** (Sour Ale) 7.5% alc.

06 **“The Puca”** (Dry Hopped Lemon Sour) 3.6% alc.

TINY REBEL BREWERY – NEWPORT

07 **“Cherry Bomb”** (Cherry Sour) 5.0% alc.

FIERCE BREWERY – ABERDEEN

08 **“Citrus Tart”** (Sour Tart con Limone e Lime) 4.5% alc.

09 **“Cranachan Killer”** (Scottish Dessert – Avena, Lamponi, Miele) 5.5% alc.

BREW BAY NUMBERS – LONDON

10 **“18/04”** (Farmhouse Gose) 4.3% alc.

SIREN CRAFT BREW – FINCHAMPSTEAD

11 **“Calypso”** (Berliner Weisse) 4.0% alc

KERNEL BREWERY – LONDON

12 **“Bière de Saison”** (Saison Foudre 9 mesi) 4.6% alc.

FOURPURE – LONDON

13 **“Margarita Gose”** 4.2% alc.

LEFT HANDED GIANT – BRISTOL

14 **“Sour Porter”** 6.8% alc.

BEAVERTOWN – LONDON

15 **“Lime Phantom”** (Berliner Weisse) 4.8% alc.

WEIRD BEARD BREWERY – LONDON

16 **“Fire”** (Rauchbier, malto affumicato con legno di faggio e aggiunta di chipotle) 5.1% alc.

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SOMMINISTRAZIONE UK



ANSPACH & HOBDAY – LONDON

“The Gose” (Gose) 5.4% alc.

“The Sour Dry Hop” (Berliner Weisse con Dry Hopping) 4.9% alc.

“The Galaxy Saison” (Saison con Dry Hopping Galaxy) 5.2% alc.

“The Salt and Pepper Gose” (Leipziger Gose) 3.1% alc.

MAGIC ROCK – HUDDERSFIELD

“Salty Kiss” (Gose con Uva Spina) 4.1% alc.

“Aprication” (Wheat con albicocche) 5.4% alc.

THORNBRIDGE – BAKEWELL

“I love you will you marry me?” (Strawberry Blond Ale) 4.5% alc.

FYNE ALES – CAIRNDOW

“Fyne Guava Sour” (Berliner Weisse con Guava) 5.0% alc.

CLOUDWATER BREWERY - MANCHESTER

“Cosweisse” 3.5% alc. (Brettanomyces Bruxellensis latto-sour).

THE CELT EXPERIENCE – LLANDEILO

“Halstatt Deity” 6.6% alc. (Lieviti Dupont, melograno e maturazione per due anni)

BURNING SKY – FIRLE

“Saison a’ la Provision”

6.5% alc. (Primaria con lievito Saison, Secondaria con una miscela di Lactobacillus e Brettanomyces.

REDCHURCH – LONDON

“Refresher” (Wild Ale, Sour con limone e timo) 2.0% alc.

WILD BEER – EVERCREECH

“Ninkasi” (IPA. lieviti naturali e succo di mela, rifermentata con lieviti champagne) 9.0% alc.

“BrettBrett” (Double IPA fermentata con Brettanomiceti) 8.4% alc.

“Black & Blue” (Con pepe verde, nero e bianco, invecchiata

in botti di bourbon per 6 mesi con lieviti selvaggi. No bollitura e no luppoli)) 5.0% alc.

“Breakfast of Champignons” (lieviti selvaggi, funghi disidratati,

pepe nero in grani, timo e sale marino, invecchiata in botte 4.1% alc.

“Evolver IPA” (Sour IPA) 5.8% alc.

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bottiglia

BIRRIFICI ITALIANI OSPITI LEGATI CON UK

ANTICA CONTEA GORIZIA



“la Rinnegata” (Barrel aged cherry porter) 6,5% alc.

“Casa Rossa” (Barrel aged red flemish) 7,0% alc.

“Suzie B” (Barrel aged plum sour bitter) 4,5% alc.

“Gose #7” (Barrel aged gose) 4,5% alc.

“Bread Peat” (Peated ale) 5,2% alc.

“Dama Bianca” (White IPA) 6,9% alc. ***NO SOUR ZONE A POMPA***

“Zio Jester” (English pale ale) 4,5% alc. ***NO SOUR ZONE A POMPA***

“Pat at a Tap” (Oatmeal stout) 5,6% alc. ***NO SOUR ZONE A POMPA***

BIONOC' PRIMIERO



“Impompera” (Framboise) 5.0% alc.

“Albicoppe” (Sour con albicocche) 6.0% alc.

“Le mie Gose” (Gose con ciliegie) 5.0% alc.

“Lipa Porca” (IPA invecchiata in Barrique 22 mesi) 8.0% alc.

“Staion” (Saison) 5.4% alc. ***NO SOUR ZONE***

“Corniola” (Sour con corniole) 5.0% alc. 0.750ml

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