



Salyan Blanche

Belgian-style white beer

A soft white beer fermented with Belgian yeast.

A hazy white beer in the Belgian style, fermented with two Belgian yeast strains. The banana, clove and citrus come from the yeast itself — nothing is added. Low bitterness, a soft taste.

Product specification

Alcohol	5–5.5%
Bitterness (IBU)	14
Original extract	11%
Colour	SRM 4 / EBC 7.9
Energy value	42 kcal/100 g
Carbohydrates	≤ 4.6 g/100 g
CO ₂	≥ 0,3%
Serving temperature	6–8 °C
Storage	Store in a dry, dark place between +5 °C and +20 °C.
Malt	Pale malt (Belgium), Pilsner malt (Germany)
Yeast	Belgian ale yeast (Belgium), Belgian wit yeast (Belgium)
Ingredients	Purified and softened water, two pale barley malts from Europe, two yeast strains from Belgium.
Taste	Banana and clove, citrus peel, a soft finish.
Food pairings	Fried Caspian sprats, Aubergine dolma, White cheese with herbs, Fried prawns, Vegetable salads, Chicken kebab

Packaging and palletisation

Code	Packaging	Volume	Units/ case	Cases/ pallet	Case, kg	Pallet, kg	Pallet size	Barcode
SL-BLA-B050	Glass	0.5 L	20	60	17.5	1,075	1200 × 800 × 1550 mm	—