Lambic beer

Lambic, whose name comes from "Lembeek" – a town near Brussels – is a unique style of beer produced only in the Senne Valley region of Belgium.

Features

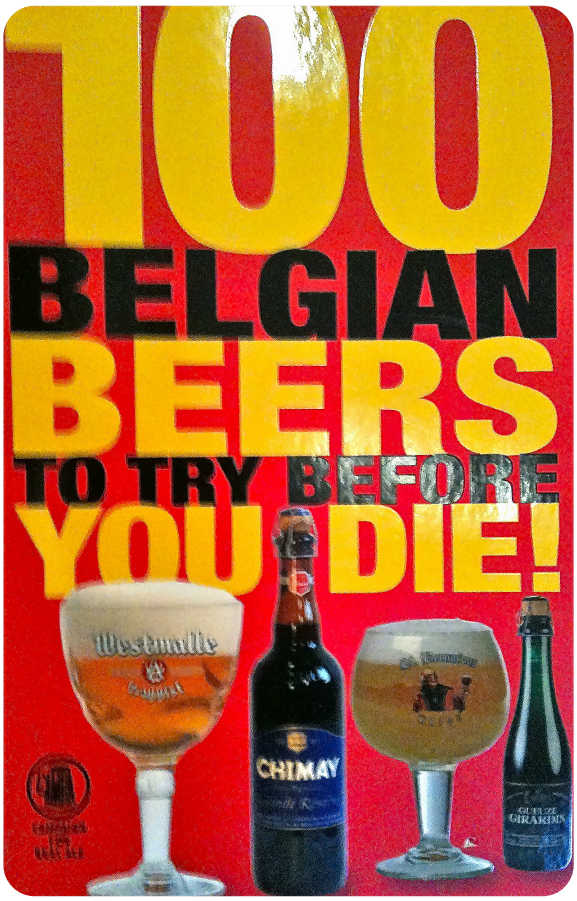
Spontaneous fermentation due to the airborne wild yeasts and bacteria present only in this valley is the major difference between lambic and other styles of beer. Moreover lambic is a wheat beer using unmalted wheat, rather than the malted wheat found in any German and American beer.

It is typically very dry with a sour aftertaste, and a mixture of wheat and barley is used in the wort.

Types

There are different kinds of lambics, but some will be more sour, more bitter or "softer" than the others:

- **Lambic** (pure) – It is a still, uncarbonated lambic, which can occasionally be found on draft or in bottled form. Its aging time is usually less than a year, but several traditional breweries and blenders offer aged beer in bottles.
- **Gueuze** – Up to the 19th century, the people from Brussels and Brabant mostly drank two beers, Lambic and Faro. The glass bottle and the Champagne method discovered by Dom Pérignon will bring about a revolution in the world of the Brussels brewers. Greuze was born as the result of a spontaneous fermentation in the bottle. It is a blending of lambics from casks that are at least one and three years old and have different tastes. This causes an additional fermentation in the corked bottle, as the yeasts alive in the aged lambic eat the sugars present in the young lambic. The result is carbonation and a slightly higher alcohol beer.
- **Mars** – It is a weaker beer made from the second runnings of a lambic brewing. It is no longer commercially produced.
- **Faro** – It is a low-alcohol, slightly sweet table beer made from young lambics, blended and sweetened with dark candy sugar. In the bottled version, a faro is pasteurized so there is no additional fermentation in the bottle.
- **Fruit** – It is a lambic with the addition of fruit syrup or whole fruit, usually cherries and raspberries. The fruit breaks down in the beer, adding flavour, aroma and colour and creating a secondary fermentation from its sugars. Additional flavours come from the wild yeasts and bacteria on the skins of the fruit.



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1 Find in the text the corresponding English translations.

1. Acido: .....
2. Aereo (portato dall'aria): .....
3. Alla spina: .....
4. Botti: .....
5. Carbonatazione: .....
6. (Chiuse) con turacciolo: .....
7. Lamponi: .....
8. Mosto: .....
9. Retrogusto: .....
10. Zucchero candito: .....

2 Answer the questions.

1. Where is lambic produced?
2. What is its particular feature?
3. How are wild yeasts and bacteria found?
4. In what country is lambic produced?
5. What kind of wheat is used by German and American beer?
6. Are there varieties of lambic beer?
7. What is Gueuze made of?
8. Which variety is no longer commercially produced?
9. Which variety is less alcoholic and more suitable for table consumption?
10. What is the advantage of adding fruit to the beer?



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