

Birrificio Italiano®-Officina Alchemica
of Lurago Marinone, Italy

NIGREDO

NIGREDO is the first step in the alchemical pursuit of the
“*Philosophers Stone*” to cleanse and cook ingredients
extensively to uniform black matter

brewed using roasted “blackened” hops

6.5 %Alc./vol.

Inspired by the history of alchemy the Officina Alchemica of Birrificio Italiano created Nigredo, the blackest Blackbier using ROASTED HOPS to extract completely new flavors and aromas from the Hallertauer Mittelfrueh hops.

Nigredo is bottom fermented, hopped in the manner and quantity typical for a Dark IPA, but only German hops are used, including above all Hallertauer Mittelfrueh. Due to the roasted hops, Nigredo gives off an intense and wonderful noble hop aroma. The roasting of the hops is a practice previously unknown in the world of brewing and was invented in the Alchemic Workshop in Limido Comasco, thanks to the continuous research and curiosity that drives Agostino of Birrificio Italiano.

Nigredo is the work of the alchemists to Black, the first stage of the alchemical process. The production of malt and beer have for centuries been intimately connected with alchemy. For that reason German brewers use two triangles to form a six pointed star as guild sign, which is actually an alchemical symbol. The first triangle represents the three major phases: Nigredo (germination and malting), Albedo (saccharification) and Rubredo (fermentation), the three major transformations. The other triangle indicates the three elements, water, air (gas) and fire.

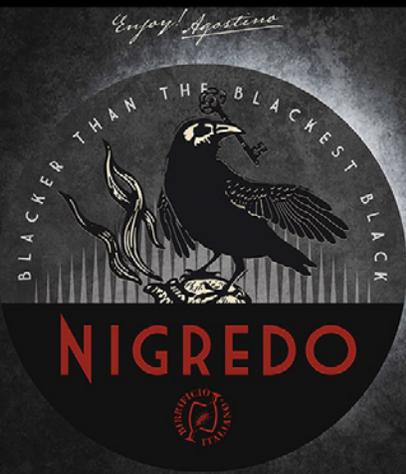
Formats:

20 Liter and 30 Liter kegs from our temperature controlled tank container

*For more information on the
symbolism in alchemy and brewing
please see Matthias Trum's final
thesis at www.schlenkerla.de*

Alchemical work was rooted in the philosophy of man's ability to enhance the self-improvement process of nature, such as turning any metal into gold. Alchemical tradition maintained a consistency of four phases expressed in colors to achieve this goal:

- Stage 1: Blackness “**Nigredo**”
- Stage 2: Whiteness “**Albedo**”
- Stage 3: Yellowing “**Citrinitas**”
- Stage 4: Redness “**Rubedo**”



BIRRA NERA A 16°P E 6.5 % VOL. D'ALCOL



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