Beer made from bread waste

Crop	Wheat *Triticum aestivum*
Croppart	Seed
Application area	Food & feed

Description

7000 years ago, in Babylone, they discovered a great drink based on fermented bread. A few thousand years later, Brussels Beer Project decided to start this circular economy project, recycling unsold fresh bread into their Babylone Beer.

Replacing 20% of the malt with unsold fresh bread gives the beer a pleasant toffee / toasted touch. Firmly hopped with Chinook it is not shy to show her bitterness. This beer is also the most bitter of our All-Stars.

It is often said that a beer is equal to 2 slices of bread - well, this is really the case with the Babylone!

Used conversion methods

Biochemical processes

Aerobic/ Anaerobic fermentation

Resources

https://www.beerproject.be/nl/beer/babylone/ Initiative website