



MEZZOPASSO

◉ il lato buono della birra ◉

The good side of beer

What is born of passion, of nature fermenting slowly... one Mezzopasso at a time.



A different way of seeing the world

We brew beer to offer a break from the daily rush, a moment to catch your breath for those who, like us, take life one Mezzopasso at a time.

Because it is in those small suspended moments, between a conversation and a thought, that life reveals its best side, hidden beneath a head of foam.



Our Story

Mezzopasso was born in 1998 from the passion of Gabriele and Bernardo.

The two brewers made their first craft brew in their home garage. Since then, experimentation and dedication have driven their journey and, after years of commitment, their project officially came to life in 2014.

With the crucial support of new partners long established in the brewing world, the dream took shape as Mezzopasso Brewery: a company that has become a benchmark for reliability, quality, innovation and creativity.

TODAY, Mezzopasso produces beers recognised in Italy and abroad, combining passion, research and dedication, and created to make time stand still with every sip.



The Brewery

At our brewery, we combine tradition and innovation to create beers of the highest quality.



Just 500 mt from the springs of the Pescara River



Brewhouse capacity: 20 hL



Maximum annual production: 2,000 hL



Spacious fermentation and storage cellar



Water treatment system



Dry-hopping unit for optimal management of hop aromas



Isobaric bottling line to preserve freshness and quality



Strict microbiological quality control



Le nostre birre

BASSA FERMENTAZIONE



Casello 54
Kellerbier
5,2% vol



Kris Pils
German Pilsner
5,2% vol



MyHell
Helles
4,8% vol

ALTA FERMENTAZIONE



Millican Extra
Strong Ale
7,0% vol



Crevette
Blanche
4,8% vol



Red Stone
Modern English Ipa
5,9% vol



Back Up
American IPA
5,6% vol



LA Raje
DDH Double Neipa
8,2% vol



Vox Popoli
Tripel
8,0% vol



Brit Bitter
English Best Bitter
4,4% vol

PROGETTO SERIAL HOPPER



Autobahn
West Coast Ipa
6,5% vol



Autobahn
New England Ipa
6,5% vol



Autobahn
Cold Ipa
6,5% vol



Autobahn
American Modern Ipa
6,5% vol



Autobahn
American Modern Ipa
6,5% vol

Casello 54

The aroma of bread, honey and herbs rises from the dew of Bavaria.

This Bavarian dream comes to life as a cellar beer, with a naturally hazy blond colour, like Isolde's hair.

ABV 5,2%

Kellerbier

Colour: opalescent golden blond
Bottom fermentation



Bitterness



Body



| Availability

Year-round

| Available formats

33cl 75cl 20 L keg



Ingredients

- | **Malt** Pilsner Extra Hell, Munich
- | **Hops** German noble hops from the Spalt region
- | **Yeast** German lager yeast



Brussels Beer
Challenge
Gold Medal 2022
Helles category

Kris Pils

Kris is the perfect beer for any occasion: fresh and well-balanced.

Its initial roundness gives way to a herbal, gently bitter finish, with a harmonious interplay between malt and hops.

Gluten free

ABV 5,2%

German Pilsner

Colour: blond
Bottom fermentation



Bitterness



Body



| Availability

Year-round

| Available formats

33cl 75cl 20 L keg



Ingredients

- | **Malt** Pilsner Extra Hell
- | **Hops** German and Czech noble hops
- | **Yeast** German lager yeast



Birra dell'Anno
Unionbirrai
Gold Medal 2024
Pilsner category



Birra dell'Anno
Unionbirrai
Gold Medal 2025
Pilsner category



Barcelona Beer
Challenge
Silver Medal 2025
Pilsner category

MyHell

Whether its name evokes an invitation to hell, the call of our mother mountain, or a nod to the classic German blond lager, MyHell is all about simplicity and brewing discipline.

In the glass, it shines a brilliant gold. The nose offers notes of golden grain, wildflower honey and bread crust. On the palate it is smooth, thanks to the ancient art of decoction, leading to a clean, dry finish with a subtle and refined bitterness.

A balance of understated elegance, flavour and pure enjoyment that is hard to resist.

ABV 4,8%

Helles

Colour: golden blond
Bottom fermentation



Bitterness



Body



| Availability

Year-round

| Available formats

33cl 20 L keg



Ingredients

- | Malt** Pilsner, Barke Munich
- | Hops** German hops from the Tett nang region
- | Yeast** German lager yeast

Millican Extra

Millican Extra celebrates the intensity of English malts with aromas of caramel, hazelnut and chocolate.

Smooth on the palate, with notes of toffee and biscuit, it finishes dry and pleasantly bitter, inviting you to take another sip.

ABV 7,0%

English Strong Ale

Colour: amber
Top fermentation



Bitterness



Body



| Availability

Year-round

Available formats

33cl 75cl 20 L keg

Ingredients

- | Malt** Pale Ale malt plus seven varieties of speciality malt
- | Hops** English and American hops
- | Yeast** American ale yeast
- | Adjuncts** Unmalted oats



Birra dell'Anno
Unionbirrai
Gold Medal 2017
Strong Ale category



Brussels Beer
Challenge
Gold Medal 2020
Strong Ale category



Brussels Beer
Challenge
Bronze Medal 2022
Strong Ale category



Brussels Beer
Challenge
Gold Medal 2023
Strong Ale category



Brussels Beer
Challenge
Best of Show
2023



Brussels Beer
Challenge
Silver Medal 2024
Strong Ale category

Crevette

Crevette Blanche is a Belgian-style wheat beer with fresh aromas of lemon, coriander and chamomile.

Soft at first, it develops into a citrusy, spicy flavour, with a dry and refreshing finish.

ABV 4,8%

Mediterranean Blanche

Colour: pale and opalescent
Bottom fermentation



Bitterness



Body



| Availability

Year-round

| Available formats

33cl 75cl 20 L keg

Ingredients

- | **Malt** Pilsner Extra Hell
- | **Hops** German noble hops
- | **Yeast** Belgian ale yeast
- | **Adjuncts** Wheat malt and local unmalted Solina wheat
- | **Spices** Lemon peel, chamomile, coriander



Brussels Beer
Challenge
2017 Certificate of
Excellence

Red Stone

Red Stone is an original English IPA that combines the fruity and spicy aromas of New World hops with the chocolate and caramel notes of English ales.

A very subtle smoky touch completes its distinctive character.

ABV 5,9%

Modern English IPA

Colour: ruby red
Top fermentation



Bitterness



| Availability

Year-round

Body



| Available formats

33cl 20 L keg

Ingredients

- | Malt** Pale Ale and Vienna malt, plus six varieties of speciality malt
- | Hops** American and New Zealand hops
- | Yeast** English ale yeast
- | Adjuncts** Unmalted oats, rye malt



Brussels Beer Challenge
Bronze Medal 2023
English IPA category



World Beer Cup
Gold Medal 2024
English IPA category



Barcelona Beer Challenge
Gold Medal 2025
English IPA category

Back Up

A straw-blond American IPA, brewed with the holy trinity of New World hops.

The combination of Mosaic, Citra and Simcoe delivers aromas and flavours of mango, tropical fruit and citrus on both the nose and palate

ABV 5,6%

American IPA

Colour: straw blond
Top fermentation



Bitterness



| Availability

Year-round

Body



| Available formats

33cl 20 L keg

Ingredients

- | **Malt** Pale Ale
- | **Hops** Mosaic, Citra, Simcoe
- | **Yeast** American ale yeast
- | **Adjuncts** Malted oats



Birra dell'Anno
Unionbirrai
Bronze Medal 2025
American Pale Ale
category

La Raje

La Raje is an intense and aromatic Double NEIPA, with notes of yellow fruit, tropical fruit and citrus, created through the use of American and New Zealand hops

Smooth and deceptively easy to drink, at around 8,2% ABV it celebrates strength while also paying a small tribute to East Coast rapper Lou X.

ABV 8,2%

DDH Double Neipa

Colour: blond
Top fermentation



Bitterness



| Availability

Year-round

Body



| Available formats

33cl | 20 L keg

Ingredients

- | **Malt** Pale Ale
- | **Hops** Mosaic, Citra, Simcoe, Nectar, Motueka / Phantasm
- | **Yeast** English ale yeast
- | **Adjuncts** Oat malt, unmalted oats, unmalted wheat

Vox Popoli

Vox Popoli is a traditional Belgian Tripel with warm, spicy and fruity notes, enriched by the distinctive aromas of prized Abruzzo saffron.

ABV 8,0%

Tripel

Colour: saffron yellow
Top fermentation



Bitterness



| Availability

Year-round

Body



| Formati disponibili

33cl 20 L keg

Ingredients

- | Malt** Pilsner, Munich
- | Hops** German noble hops
- | Yeast** Belgian ale yeast
- | Adjuncts** Cassonade sugar
- | Spices** Navelli saffron

Brit Best Bitter

The BRITish Best Bitter returns with an even more authentic recipe.

Light and gently carbonated, it combines malty notes with a pleasant bitterness, evoking the atmosphere of a classic English pub.

ABV 4,4%

English Best Bitter

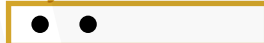
Colour: amber
Top fermentation



Bitterness



Body



| Availability

Year-round

| Available formats

20 L keg



Ingredients

- | **Malt** Maris Otter
- | **Hops** English and New Zealand hops
- | **Yeast** English ale yeast

Il Progetto

Serial Hopper



The Serial Hopper project was created with the aim of exploring the many facets of the **American IPA** world. A constantly evolving universe, whose toolkit has expanded over time through substyles, techniques and innovative approaches, as well as new and experimental hop varieties.

After two years of hands-on testing, five different recipes were born. Each one captures the soul of a specific way of brewing IPA, ranging from the classic West Coast style to the sharp, bitter edge of Cold IPA. In between, you'll find modern fruity interpretations and the now well-established New England IPA. The true protagonists of this exploratory journey are the hops, with their aromas and flavours capable of transporting anyone into a parallel world full of colour.

All of this is brought together under a single historic name we deeply love: Autobahn.

Autobahn changes its look depending on the season. The five recipes rotate throughout the year, always with a careful eye on seasonality. Beyond stylistic diversity, its identity remains unmistakable: intensely aromatic, full-flavoured and decisively bold.

We believe in nothing Mr. Lebowski



Autobahn
West Coast Ipa



Autobahn
New England IPA



Autobahn
Cold IPA



Autobahn
American Modern Ipa



Autobahn
American Modern Ipa

Autobahn

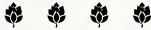
West Coast IPA

ABV 6,5%

Colour: blond

Top fermentation

Bitterness



Body



Ingredients

| Malt

Pilsner

| Hops

Centennial, Citra, Simcoe, Chinook

| Yeast

American ale yeast

| Availability

| Available formats

Seasonal

33cl

20 L keg



Autobahn

New England IPA

ABV 6,5%

Colour: opalescent straw blond

Top fermentation

Bitterness



Body



Ingredients

| Malt

Pilsner extra Hell

| Hops

El Dorado, Idaho 7, Citra

| Yeast

English ale yeast

| Adjuncts

Oat malt, unmalted oats, unmalted wheat

| Availability

| Available formats

Seasonal

33cl

20 L keg



Autobahn

Cold IPA

ABV 6,5%

Colour: blond

Top fermentation

Bitterness



Body



Ingredients

| Malt

Pilsner extra Hell

| Hops

Amarillo, Cascade, Comet, Ekuanot

| Yeast

German lager yeast

| Adjuncts

Unmalted rice

| Availability

Seasonal

| Available formats

33cl

Fusto 20 LT



Autobahn

American Modern Ipa #1

ABV 6,5%

Colour: golden blond

Top fermentation

Bitterness



Body



Ingredients

| Malt

Pale Ale, Pilsner, Avena

| Hops

Sorachi Ace, Simcoe, Chinook

| Yeast

German Ale

| Availability

Seasonal

| Available formats

33cl

20 L keg



Autobahn

American Modern Ipa #2

ABV 6,5%

Colour: blond

Top fermentation

Bitterness



Body



Ingredients

| Malt

Pilsner

| Hops

Nelson Sauvin, Citra, Simcoe

| Yeast

German Ale

| Availability

| Available formats

Seasonal

33cl 20 L keg



The Serial Hopper project is constantly evolving!

New recipes, unusual ingredients and innovative techniques will give life to unique beers, released regularly and distinguished by the iconic light-blue label of the original Autobahn.







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