

**TASTING NOTES:**

Pineapple | Banana | Barnyard

TALKING POINTS:

This was the inaugural pilot batch for our cellar series. This 100% Brettanomyces beer is very phenolic lending earthy barnyard-like notes supported by fruity esters.

STORY:

This farmhouse-style beer uses a blend of wild yeast strains, a melange of yeast creates a funky and complex farmhouse-style beer that can be enjoyed fresh or aged for 3+ years.

**YEAST:**

WLP654 *Brettanomyces clausenii*
WLP648 *Brettanomyces bruxellensis* Trois
WLP650 *Brettanomyces bruxellensis*

STATS	
ABV:	7.3%
IBU:	54
OG:	14.8°P
FG:	2.5°P

ABV (alcohol by volume)
IBU (international bitterness units)
OG (original gravity)
FG (final gravity)