**100% BRETTANOMYCES GOLDEN STRONG ALE**

**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 claussenii
WLP648 Brettanomyces bruxellensis Trois
WLP650 Brettanomyces bruxellensis

<table>
<thead>
<tr>
<th>STATS</th>
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<tbody>
<tr>
<td><strong>ABV:</strong></td>
<td>7.3%</td>
</tr>
<tr>
<td><strong>IBU:</strong></td>
<td>54</td>
</tr>
<tr>
<td><strong>OG:</strong></td>
<td>14.8°P</td>
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<tr>
<td><strong>FG:</strong></td>
<td>2.5°P</td>
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</tbody>
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ABV (alcohol by volume)  
IBU (international bitterness units)  
OG (original gravity)  
FG (final gravity)