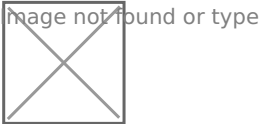


Jackie O's Tepache Perpetum

Jackie O's

Over the course of 3 months, Perpetum naturally becomes tart and full of character. A unique solera method, created using a proprietary yeast blend, ensure consistency and perpetual motion. An enlightened cross between the traditional Berliner Weisse style ales of old and ingredients inspired by Central Mexican Tepache, this lively sour wheat ale, packs in lush fruit flavors with a touch of heat.



Brewer’s Tasting Notes:

Appearance: dusty straw with white foam
Aroma: bright pineapple juice with notes of preserved ginger and grassy chiles
Palate: vibrant acidity, juicy pineapple, gentle heat

Specifications

Availability	Limited Release
Style	Sour
ABV	6.2
Malt	2-Row Barley, Malted White Wheat
Hops	Czech Saaz
Yeast	Proprietary House Sour Culture
Special Ingredients	Pineapple, Habaneros, Ginger
Packaging	bottle

Codes, Weights and Measures

UPC	8 55647 00470 2
Units/Case	12
Unit Size	500 mL
Container	bottle
Case Weight	26
ABV	5.20%
SRP	\$ 9.99 USD 500mL Bottle