

PEACH SCRIP



Grisette Style Ale Aged in Wine Barrels and Refermented on Peaches



STYLE: Grisette

ABV: 5.9%

MALT: 2-Row, Vienna Malt, White Wheat, Oats

HOPS: Mosaic

YEAST: Classic Saison Strains, House Brett C.

ADJUNCTS: Second Use Peaches

PACKAGES: 12/500mL Bottles (16.9oz)

A close relative to the farmhouse ales of Wallonia, Grisettes were brewed to provide sustenance and brightened morale to the industrial workers and miners of the region. Named for the controversial form of currency used in mining towns, Scrip was primarily fermented with Saison yeast and Brettanomyces. It was then aged in oak wine barrels for 9 months, maturing and gaining complexity before refermentation on second use peaches.

