

Perpetum

Stainless Steel Conditioned American Sour Ale



STYLE: American Sour Ale

ABV: 5.2%

MALT: 2-Row Barley, Malted White Wheat

HOPS: Czech Saaz

YEAST: Weizen Yeast, Brettanomyces, Lactobacillus

PACKAGES: 500mL Bottles (16.9oz)

AVAILABILITY: Year-round

Sour wheat ale fermented with Jackie O's house lactobacillus and brettanomyces cultures. Produced via a unique Solera method ensuring consistency and variation over time. No kettles were soured in the making of this beer.