

Jackie O's Koumbaro

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After two years of aging in Jackie O's' Hungarian Oak foudre, Koumbaro was conditioned on hundreds of pounds of Michigan Montmorency and Balaton cherries, and delivers notes of cherry preserves, nutty oak, gentle brettanomyces funk, and a restrained acidity.

Koumbaro is fermented in stainless with a mixed culture of classic saison strains, wild yeast, and bacteria. The beer then rests in a foudre for 6 months gaining oak notes and a rounded acidic profile. A beautiful beer that celebrates the evolution and successes of following a passionate vision.



Specifications

Availability	Limited Release
Style	Saison
ABV	6
Malt	Floor-malted Pilsner, Raw Wheat, Flaked Oats
Hops	Northern Brewer
Special Ingredients	Montmorency and Balaton Cherries
Glassware	Tulip