

# Jackie O's Peach Scrip Gristette

## Jackie O's

Gristette Style Ale Aged in Wine Barrels and Refermented on Peaches.

A close relative to the farmhouse ales of Wallonia, Gristettes 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.



### Specifications

<b>Availability</b>	Limited Release
<b>Style</b>	Gristette
<b>ABV</b>	5.9
<b>Malt</b>	2-Row, Vienna Malt, White Wheat, Oats
<b>Hops</b>	Mosaic
<b>Yeast</b>	Classic Saison Strains, House Brett C.
<b>Special Ingredients</b>	Second Use Peaches
<b>Packaging</b>	bottles

### Codes, Weights and Measures

<b>UPC</b>	8 55647 00472 6
<b>Units/Case</b>	12
<b>Unit Size</b>	500 mL
<b>Container</b>	bottle
<b>Case Weight</b>	26
<b>ABV</b>	5.90%
<b>SRP</b>	\$ 16.99 USD 500mL Bottle