

Jackie O's Peach Scrip Gristette

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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

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

Codes, Weights and Measures

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