

Jackie O's Perpetum

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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.

Brewer's Tasting Notes

Appearance: Hazy light straw with white foam

Aroma: Preserved citrus, Brettanomyces funk

Palate: Lemon and orange peel, bright acidity, tropical Brettanomyces funk

Specifications

Availability	Limited Release
Style	Sour
ABV	5.2
Malt	2-Row Barley, Malted White Wheat
Hops	Czech Saaz
Yeast	Weizen Yeast, Brettanomyces, Lactobacillus
Packaging	bottle



Codes, Weights and Measures

UPC	8 55647 00470 2
Units/Case	12
Unit Size	500 mL
Container	bottle
Case Weight	26
ABV	5.20%
SRP	\$ 9.99 USD 500mL Bottle