

## Jackie O's Perpetum

### Jackie O's

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

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



### Codes, Weights and Measures

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