A beer for genuine connoisseurs: Brewed with two lactic acid cultures and two varieties of yeast it surprises with the fruity acidity and bitterness of a ripe pink grapefruit. Very dry, refreshing, and with light mineral notes like a stiff Baltic Sea breeze. A quintessential Sour Ale.

Goes well with Quiche Lorraine, Tarte Flambee, seafood, kale, sweet potatoes, goose, and duck.

Ingredients: Brew Water, Barley Malt, Wheat Malt, Dextrose, Natural Hops, Yeast (the sugar is completely fermented during bottle conditioning – the traditional method)