

3 Citrus Peel Out

IMPERIAL WHEAT ALE brewed with BLOOD ORANGE JUICE & CITRUS PEELS



BREWED: 3 types of malts • 2 varieties of hops • Blood Orange Juice Concentrate, Grapefruit & Tangerine Peels **IBU:** 30 **ABV:** 8.5%

#STBC3CPO

We're proud to present this **high-gravity Wheat Ale** brewed with **blood orange juice, grapefruit & tangerine peels**. This special ale is brewed with **35% Wheat, 3 types of hops & coriander**.

We're making this one obviously refreshing with **tropical citrus and grapefruit** aromas from the **Mosaic hops** along with the addition of **over 4 & a half pounds per barrel of grapefruit & tangerine peels**. And to get extra juicy, we ferment with **blood orange juice concentrate**.

Not overly bitter, this brew sits around **30 IBU** and its **nice citrus pith** rounds out the **bitterness**. Residual sweetness helps accentuate the **fruity character** and masks the **8.5% ABV** well. Enjoy **straight up or served on the rocks with soda & wedge of fresh fruit**. We've loved it with simple syrup & a shot of our favorite spirit. Cheers!

STYLE: Imperial Wheat Ale

BREWED SINCE: 2016 **ABV:** 8.5%

FERMENTATION: Ale yeast, 2 types of malts, 3 varieties of hops, blood orange juice concentrate and grapefruit & tangerine peels

COLOR: Deep gold with a copper hue

EFFERVESCENCE: Ample carbonation

NOSE: Juicy citrus, grapefruit, slightly tropical

FLAVOR: Moderate bitterness balances well with citrus pith, residual sweetness accentuates fruit

BITTERNESS: Moderate

BODY: Medium bodied and smooth

SERVING TEMPERATURE: 45-50°F

BEST SERVED IN : Pint glass or tulip alone, poured over ice, with fruit wedge, or with simple syrup & a shot of your favorite spirit

AVAILABILITY: Seasonal beginning in April

