## 🔰 🗗 💽 @ STBCBEER

## 3 Citrus Peel Out

**IMPERIAL WHEAT ALE** brewed with **BLOOD ORANGE JUICE & CITRUS PEELS** 

BREWING COMPANY

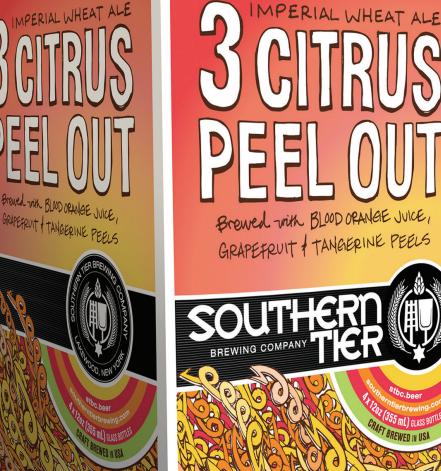
BREWED: 3 types of malts • 2 varieties of hops • Blood Orange Juice Concentrate, Grapefruit & Tangerine Peels IBU: 30 ABV: 8.5%

## #STBC3CPO









We're present this high-gravity Wheat Ale brewed with blood orange juice, peels. This arapefruit tanaerine 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. blood orange juice concentrate.

Not overly bitter, this brew sits around 30 IBU and its nice citrus pith rounds out 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



ved with BLOOD ORANGE JUICE,

12 oz. bottle





12 oz. 24 bottle (6 x 4) carton





22 oz. 12 bottle carton