



FOEDER ABRICOTS

Drawing inspiration from lambic breweries in Belgium, we brewed a traditional turbid mash to generate lots of starch for the Brettanomyces yeast to slowly consume during 12 months of secondary fermentation in our foeders. This method lends to complexity of the beer, giving it a soft funkiness with a light sour edge. We balanced this out with fruit-forward sweetness by adding apricots a couple months prior to packaging.

Serving: Flute glass. 6°C

Ingredients

Water, **barley malt**, apricots, **wheat**, hops, yeast.

ABV

6.5%

Packaging

375 mL bottles

Best before

5 years from filling date

<https://youtu.be/7jmiAimecDc>