beer profile

we taste:
Spruce tips, pineapple, orange rind

Color: deep gold

Contrasting Flavors:
- Smoked salmon
- Grilled octopus
- Marjoram
- Cauliflower
- Roasted beets
- Warm raclette cheese

Adverse Flavors:
- Lobster, turkey, apples, sauerkraut, cinnamon

Complementary Flavors:
- Dry aged beef ribeye
- Rosemary
- Clementine
- Pine nuts
- Aged sharp cheddar
- Black peppercorn

open top fermentation. At high krausen a foamy, rocky yeast head crests the sides of the fermenter releasing notes of black pepper and spicy clove. Unfiltered and cloudy with yeast, it's slightly tart & downright refreshing.