

ELKMONT EXCHANGE

BREWERY & EATING HOUSE



ENJOY THE SOURNESS

Dry Hopped Berliner Weiss

The base beer is brewed with pale barley malt, munich and raw wheat. Dry hopped heavily with Pekko and Jarrylo hops. But this isn't just any sour beer. This beer is created with a single fermentation on a revolutionary new yeast strain that has been genetically modified to produce lactic acid. Typically, bacteria is required to make beer sour. What makes this so special is that ZERO bacteria is used to make this beer. Only a few breweries in the country are currently using this process. The dry hop lends flavors and aromas of pear, citrus fruits, peach and melon. Meant to be crushable and refreshing. This yeast produces a fast and reliable fermentation (only a week!) with an assertive yet clean acidity. This new yeast will allow us to reproduce this brand often and with great consistency and repeatability.

ABV

4.22%

IBU

7



Taproom



Limited Distribution

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