



ABV

8.0%



LOVIBOND

6.0°



YEAR BREWED

2016



RELEASED

AUG, 2017



HOPS

Czech Saaz
& Lemon Drop



MALTS

Idaho 2-Row, Vienna,
Pale Wheat, & Oats



FERMENTATION

Lactobacillus Delbrueckii,
Brettanomyces Bruxellensis,
Brettanomyces Trois,
& *Brettanomyces Nardenensis*



BARRELS

Combination of various red wine barrels,
French and Hungarian Oak



AGING

A blend of beers aged up to 24 months



CELLAR

This beer is meant to age for years to come. The *Brettanomyces* strains we chose allow the beer to continue to develop aromas and flavors of tropical fruit, berries and barn yard funk as it continues to develop. Store this beer out of the sunlight and somewhere moderately cool, 52°F- 60°F.



SERVE

Full of flavor, this beer pairs well with any meal. Citrus heavy and spicy foods are a great complement to the beer. We also recommend fresh sorbet or a spicy Thai curry.

GRAND TETON BREWING

430 OLD JACKSON HWY • VICTOR, IDAHO • 888-899-1656