



ABV

8.4%



LOVIBOND

16.0°



YEAR BREWED

2015



RELEASED

MAY, 2017



HOPS

French Strisselspalt



MALTS

Idaho 2-Row,
CaraMunich III,
Special Roast
& Belgian Biscuit



FERMENTATION

Saccharomyces,
Lactobacillus,
Brettanomyces
& Pediococcus



BARRELS

100% French Oak Barrels



AGING

15 months



CELLAR

This beer can be consumed fresh or cellared indefinitely. Since we do not pasteurize our sour beers, the mixed culture with which we fermented this beer will continue to develop complex flavors and aromas in the bottle as well as further sour development. Be sure to store it upright at 45-55 degrees and out of the sunlight.



SERVE

Cool 24 hours prior to enjoying.
Enjoy with roasted root vegetables and a rich red meat.

GRAND TETON BREWING

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