



St. Louis ♦ Est. 2011

PERENNIAL BLACK WALNUT DUNKEL

Black Walnut Dunkel is a chocolate brown German Dunkelweizen aged on Missouri-grown black walnuts. Big aromas of banana sit on top of this malty wheat beer, and it finishes with a nice black walnut nuance on the palate.

Founded with a philosophy “to brew beer with the adventurous craft beer drinker in mind—focusing on hand-crafted, small batches of beer, using local, seasonal and organic ingredients as much as possible.” Perennial’s beers are influenced mostly by Belgian and American craft styles, but the addition of premium ingredients such as fruits, spices or wild yeast strains sometimes causes the beers to defy traditional categories. Their barrel aging program features a wide variety of beers aged in wine and spirits barrels, ranging from a Rye barrel-aged Mexican Chocolate Stout to a wild yeast-fermented Saison aged on Missouri wine grapes in French oak wine barrels.



Available Year Round
Style: German Dunkelweizen
Malts: Munich, C-60, White Wheat
Hops: Cascade

ABV 6.6% **IBU's** 21 ***SRM** Brown



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*Standard Reference Method– a scale for measuring the color intensity of a beer.