

TEPACHE PERPETUM



American Sour Ale Refermented on Pineapple and conditioned on Habaneros & Ginger



STYLE: Sour Ale

ABV: 6.2%

MALT: 2-Row Barley, Malted White Wheat

HOPS: Czech Saaz

YEAST: Proprietary House Sour Culture

ADJUNCTS: Pineapple, Habaneros, Ginger

Stainless steel fermented American Sour Ale refermented on pineapple and conditioned on habaneros and ginger, bringing a spirited balance to our bright and lively house sour wheat ale.