

UBIQUITOUS UNKNOWN

Mixed Fermentation Sour Ale refermented with watermelons and conditioned on Hibiscus



STYLE: Fruited American Sour Ale

ABV: 6.5%

MALT: 2-Row, White Wheat

HOPS: Czech Saaz

ADJUNCTS: Watermelon, Hibiscus

PACKAGES: 500mL Bottles (16.9oz)

Venturing into the mysterious and untamed landscape of mixed fermentation culture, the microbial strains used in this sour ale explore the edges of the unexplored. With a generous addition of watermelon from our very own Barrel Ridge Farm and a touch of hibiscus, let Ubiquitous Unknown's gentile pink hue entice you into the abyss.

PROUDLY BREWED IN ATHENS, OHIO

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