

Jackie O's Perpetum

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Sour wheat ale fermented with Jackie O's house lactobacillus and brettanomyces cultures. Produced via a unique Solera method ensuring consistency and variation over time. No kettles were soured in the making of this beer.

Brewer's Tasting Notes

Appearance: Hazy light straw with white foam
Aroma: Preserved citrus, Brettanomyces funk
Palate: Lemon and orange peel, bright acidity, tropical Brettanomyces funk

| Specifications | |
|----------------|--|
| Availability | Limited Release |
| Style | Sour |
| ABV | 5.2 |
| Malt | 2-Row Barley, Malted White Wheat |
| Hops | Czech Saaz |
| Yeast | Weizen Yeast, Brettanomyces, Lactobacillus |
| Packaging | bottle |



| Codes, Weights and Measures | |
|-----------------------------|-----------------------------|
| UPC | 8 55647 00470 2 |
| Units/Case | 12 |
| Unit Size | 500 mL |
| Container | bottle |
| Case Weight | 26 |
| ABV | 5.2% |
| SRP | \$ 9.99 USD 500mL Bottle |