A PASSION FOR: Style





Epic's cellar contains many curiosities and one of kind beers. These extremely limited sour releases are fruited and aged in oak for months until our brewmaster decides they're at their peak. Each release is unique - see the hangtag for more information.

Malt Bill: Premium Weyermann Pilsner Malt, Carapils, Malted Wheat, Rye Malt, Acidulated Malt

Hops: Tettnang

Fruit: Blueberry, Boysenberry, Cranberry Strawberry, Plum

Food Pairing: Strong aged cheeses, chocolate, wild game



SEASON VARIES ABV 8-9% SIZES 12.7 OZ KEG

Tasting Notes

The fruity bouquet pops with red berries, French Oak and light cellar notes from the Brettanomyces. The beer is crisp and puckering with the tartness of unripe fruit and a complex vinous finish that any wine lover would admire.



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