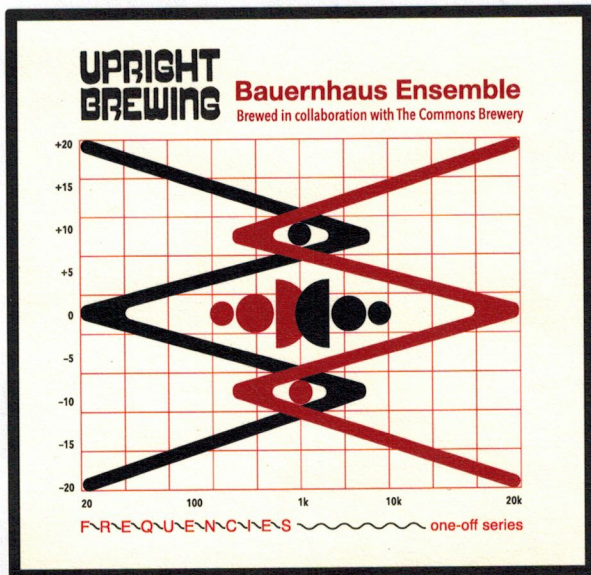


Baurenhaus Ensemble was brewed with the Commons back in 2017. It began as an open fermented hefeweizen before being transferred into some of their last barrels, where a maturation with two different brettanomyces strains developed the beer into its current state, drinking much more like a modern wild ale than a traditional German beer. The nose is full of complex esters - notes of plum, bubble gum, and various flowers dominate the profile, especially as it warms. On the palate a lively yet restrained acidity balances the well rounded, satisfying wheat character, while the soft finish allows the fruity notes to follow through.



FREQUENCIES

Bauernhaus Ensemble is a barrel aged wheat beer with a big brettanomyces expression.

OPEN FERMENTED AND BOTTLE CONDITIONED AT:

UPRIGHT BREWING

♮

GOVERNMENT WARNING:
 (1) According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects.
 (2) Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery, and may cause health problems.

5.5% ALC/VOL
12.7FL OZ

IA, VT, ME, CT, MA, DE, NY 5 C
 OR, MI 10 C REF
 CA CASH REFUND

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0 94922 17242 6

Malts: pils, wheat, vienna

Hops: mt.hood

Brewed: August 10th 2017

Bottled February 21st 2018

Total yield: 151 cases, 7 kegs, 5.5% abv