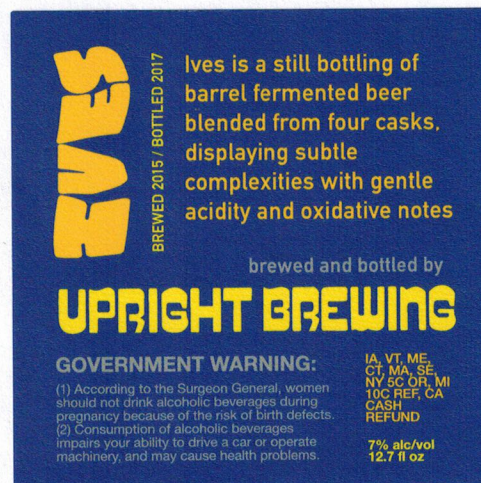
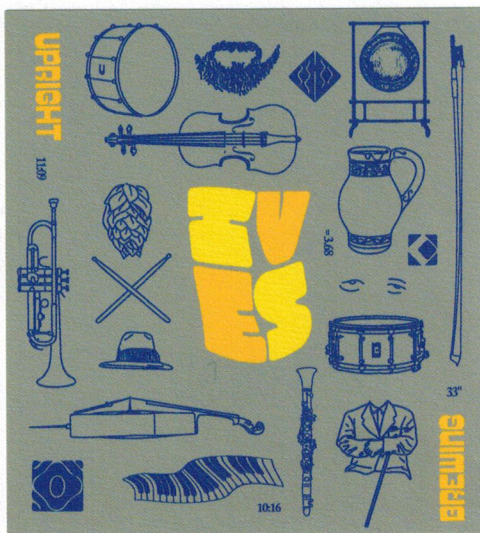


Ives is a label we created for a series of “wild” wheat based beers rooted in the classics from Brussels.

In typical Upright fashion, our take is not meant to copy an existing style or specific beer, but to use other examples as a starting point and inspiration.

All of the beers under this label use raw wheat and an unusual mash process intended to slowly draw out the barrel fermentation and aging process, creating depth.

This first release is a blend of only four casks, all of which were inoculated with orchard yeast and bacteria. After 19 months in barrel, the beer was bottled still and straight, with no young beer added. The combination of its well aged character, hop rate, and the complex fermentation yield a beer with layers of aromas and flavors sharing notes with certain white vermouths, a commonality enhanced by the lack of carbonation.



**Grist:** pils, raw wheat, flaked wheat

**Hops:** columbia, warm aged 2013 hallertauer

**Brewed:** August 19<sup>th</sup> 2015

**Bottled** March 10<sup>th</sup> 2017

**Total yield:** 104 cases and 5 kegs, 7% abv