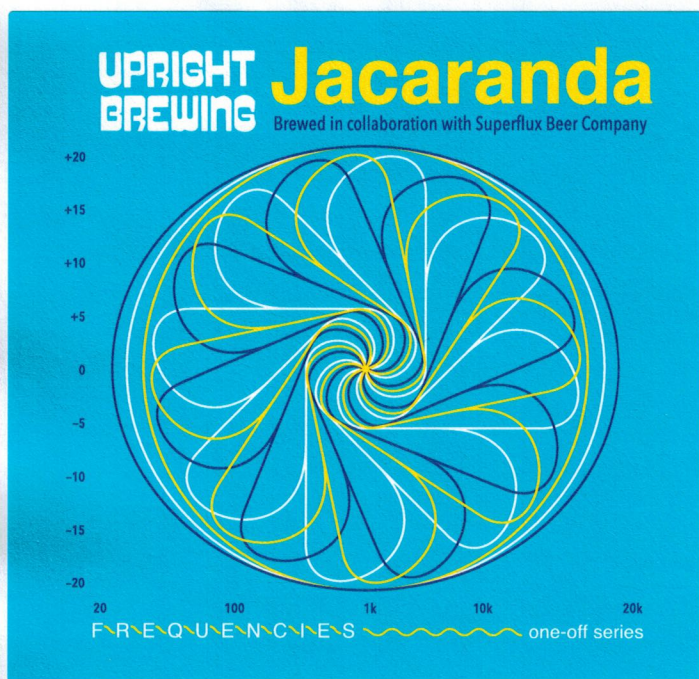


Jacaranda was formulated and brewed with Adam Henderson & Matt Kohlen of Superflux Beer Company. They have a taste for beers with strong hop character, so we decided to combine that with our love of saisons to produce a modern take using oil rich varieties. Jacaranda started as a simple, light, wheat based saison heavily hopped in the kettle, then open fermented with our house yeast blend. The beer was then transferred into a conditioning tank where a portion of Shades, our rainier cherry based beer, was added, accounting for roughly 12% of the volume. To round out the blend and add some depth, the beer was then matured in a mix of vermouth and gewürztraminer casks for two months with brettanomyces, then bottle conditioned.



FREQUENCIES

Jacaranda is an aromatic modern saison with a bright fermentation profile and oil rich hop character.

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.

6.25% ALC/VOL
1PT 9.4FL OZ

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

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Grist: pils, malted wheat, flaked wheat, acidulated
Hops: vic secret, el dorado, columbia
Brewed: June 21st 2017
Bottled: August 31st 2017
Total yield: 88 cases and 4 kegs, 6.25% abv