

Kopstootje is a beer that began in 2011 as a collaboration project with writer/bartender Jacob Grier. He approached us with the idea of producing a beer formulated to pair with the Dutch national spirit, genever. We put together a recipe starting with a bière de garde base but incorporating many grains and spices commonly found in genever, including allspice, aniseed, angelica root, juniper berries, cloves, bitter orange, and ginger. The beer is aged one year in local vermouth barrels, lending a floral aroma while oak tannin and light fruit notes of rosè and strawberry show on the palate. One of our most unique releases, the Kopstootje is complex yet fun. Try it with genever for a complete experience!



Grist: vienna, light & dark wheat, flaked maize & rye

Hops: mt. hood

Brewed November 10th, 2017

Bottled November 6^h 2018

Total yield: 154 cases and 8 kegs, 7% abv