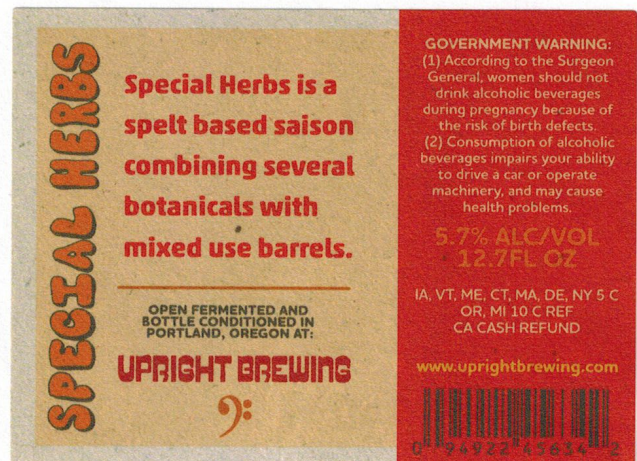


Special Herbs started as an experiment years ago and has become one of our favorite annual releases.

Following no stylistic framework, the beer instead is structured freely where the ingredients are considered both on their own and how they work in combination. Spelt, several botanicals, and a mix of well used wine, gin, and nocino casks are the main elements, creating a profile that draws from saison, kombucha, gruit, amaro, and other herbal spirits. It's an invigorating beer that drinks bright overall while blending in darker tones. Enjoy the Special Herbs now or cellar it up to a year.



Grist: two-row, munich, spelt

Also: orange, lemongrass, hyssop, Sichuan peppercorn

Brewed: May 25th 2017, bottled July 18th 2018

Total yield: 176 cases, 5.7% abv