

Special Herbs began as an experiment years ago and has turned into one of our favorite releases of the year.

The brew incorporates lemongrass, sweet & bitter orange peels, hyssop, and Sichuan peppercorns in place of hops. Some spelt is worked in for both body and flavor, helping to balance the firm acidity and otherwise bright profile. After primary fermentation with our house yeast, the beer is aged in two Ransom Old Tom Gin casks and two former Fantasia casks full of spent peaches carrying their own mix of yeasts and bacteria. A brandy cask was also added to this vintage and shows that the Special Herbs, while pleasantly busy on the palate, still allows for extra layers.



Grains: two-row, munich, spelt

Brewed: June 18^h 2015, bottled on June 28th 2016

Total yield: 1 keg & 91 cases, 5.7% abv