

MOYLAN'S BREWING CO.

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INGREDIENTS

Barley:

Canadian 2-Row Malt

Wheat Malt:

White Winter Wheat
Flaked Wheat
Torrified Wheat

Hops:

Willamette

Yeasts:

White Labs #001 - Chico

Funk:

Lactobacillus
Brettanomyces Bruxellinus
Trois Vrai Strain

Fruit:

Raspberries
Eureka Lemons

PACKAGING



15.5 gal.
Sankey Kegs



5 gal.
Sankey Kegs



1/2 Gal.
Growler



MOYLAN'S

Alcohol 5% by Volume

FRAMBOZZLED

RASPBERRY SOUR ALE

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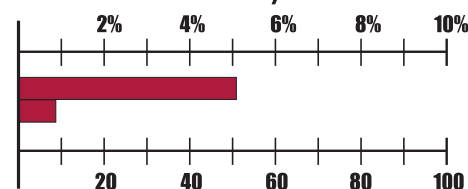
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DESCRIPTION

American Wheat Beer base, kettle soured with Lactobacillus before being fermented with Brettanomyces Bruxellinus Trois Vrai strain providing some acidity and slight fruity notes. Towards the end of fermentation, we added 150lbs of raspberries and the zest and juice of 80lbs of Eureka lemons to provide tartness. Summer Raspberry Lemonade!!!

BEER FACTS

5.0% alcohol by volume



8 total IBUs (hoppiness)

1.048 original gravity