



SAISON



ALE IDENTIFICATION

A Guide to flavor profiles



DUBBEL

Rustic Farmhouse Ale with Origins in Southern Belgium and France. Historically crisp, light & Refreshing ales brewed on Farms for Farm-workers. Saisons generally incorporated wild yeast that encouraged a very dry ale with a rustic bite. Our Saisons are brewed in a rustic fashion to produce a dry ale that has light acidity and a well-balanced profile. We often brew with seasonal botanicals and herbs that contribute flavor and bitterness.

A Dark Ale historically brewed by Monks at Monasteries known as "Trappist" breweries. Dubbels are very well-balanced ales that are expressive of the variety of malts utilized in the brewing. These ales often have tastes of raisin, cherry, plum, toffee, fig, anise and licorice. Our "farmhouse"-Dubbel is brewed with a rustic edge that respects the structure of the traditional Dubbel, yet finishes very dry with light acidity.

