

SOUR ALE BASE SOUR

5.2% 1.0 IBU

PRIOR TO 1883, NEARLY ALL BEERS WERE SOUR. IT WAS THEN THAT A DANISH MYCOLOGIST FIGURED OUT HOW TO ISOLATE SINGLE YEAST CELLS, WHICH OPENED THE DOOR TO PILSNEERS AND IPAS. SO POPULAR WERE THESE NEW BEERS THAT THEY DROVE SOUR ALES TO THE VERGE OF EXTINCTION. IN 2010, SOUR BEERS OF ALL SORTS COULD ONLY MUSTER UP 15 ENTRIES AT THE GREAT AMERICAN BEER FESTIVAL. 140 YEARS AFTER SOUR ALES BECAME OLD NEWS, WE FEEL OBLIGED TO HELP THEIR RESURGENCE.

INGREDIENTS

MALT

2-row, pilsner, wheat, oats.

HOPS

A sacrificial handful of whatever hops we have on hand.

YEAST

Lactobacillus.



TASTING NOTES

Besides its dreamy and luxurious appearance, this clean sour ale will seduce you with its complex citrus, fruity, and toasty flavors. Playful aromas of lemon-blossom, citrus, and white flowers leap from the glass. Dom Perignon is said to have exclaimed, “I am tasting the stars!” when he tasted Champagne for the first time. With our Base Sour, you’ll likely utter the same.

HISTORY

If you think that sour beers are a relatively new phenomenon, think again. Sour beers date back to 7000 BC – the earliest archaeological evidence of beer fermentation – 5,000 years before Khufu built the Great Pyramid of Giza.

In fact, sour beers were the norm until 1883. It was then that Emil Christian Hansen, a Danish mycologist, described the first techniques for successfully isolating single yeast cells. This was a landmark event, because until then, all yeasts were a mixture containing various forms of brewing yeast, wild yeast, bacteria, and molds; it was wild yeast that turned beer sour with age.

Today, single-strain yeasts are used to produce many of our favorite craft beers, including ales, lagers, and pilsners. The popularity of these styles grew so fast over the last century that it put sours on the verge of extinction. As recently as 2010, sour beers of all sorts could only muster up 15 entries at the Great American Beer Festival.

Prized for its hints of tropical fruit, spiciness, earthiness, and funkiness, we are happy to carve out our own chapter in sour beer’s comeback story.

FOOD PAIRINGS

Anything spicy, such as fajitas or chili, complements the tart flavor of sour ales, as do the richness of a fatty cut of beef, such as a ribeye. Cured meats and sausage make the perfect partner for a refreshing sour ale, as do assertive cheeses, such as goat, sharp cheddar, or Gorgonzola.

LINCOLN & SOUTH
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