

FRUITED SOUR ALE

LOVE GAMES

5.1% 1.0 IBU

SOUR BEERS ARE WHAT THE PHAROHS DRANK THOUSANDS OF YEARS AGO, AND THEY WOULD HAVE LOVED OUR VERSION OF THIS STYLE ALE. WE TOOK OUR BASE SOUR RECIPE AND ADDED A LOVELY BLEND OF PRICKY PEAR, PINK GUAVA, AND TANGERINE. THE RESULT IS AN EPIC RED FRUIT COLOR THAT WE'RE PRETTY SURE ANY OF THE PHAROHS, WHO WERE THE DIVINE INTERMEDIARIES BETWEEN THE GODS AND EGYPTIANS, WOULD HAVE TAKEN INTO THE AFTERLIFE.

INGREDIENTS

MALT

Rahr 2-row, Simpsons golden naked oats, crystal medium.

HOPS

Mom told us to toss in a smidgen of hops, which is precisely what we did.

YEAST

Lactobacillus.



TASTING NOTES

Hold this sour ale to your nose and breath in deeply; you'll be greeted by a sweet fragrance with tropical notes of papaya, passion fruit, melon, and pear. As it rolls across your tongue, you'll detect raspberries and strawberries, while some have told us that they can taste a hint of watermelon. It's a complex, yet delicious sour beer that goes down as easy as the island sun.

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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