

FRUITED SOUR ALE

SPLICE OF LIFE

5.0% 1.0 IBU

WHILE MANY PEOPLE THINK SOUR BEERS ARE RELATIVELY NEW, THEY DATE BACK TO 7000 BC. EVEN THOUGH OUR FRUITED SOUR ALE HASN'T AGED NEARLY THAT LONG, IT REMAINS A WONDERFUL EXAMPLE OF THE COMPLEXITIES OF THIS STYLE OF BEER. WE BLEND RASPBERRIES, TANGERINES, AND LIME TO CREATE A TART AND EXOTIC SOUR ALE THAT EVEN THE ANCIENT EGYPTIANS WOULD HAVE ENJOYED.

FLAVOR PROFILE

Raspberries, tangerine, lime.

INGREDIENTS

MALT

2-row, pilsner, wheat, flaked oats.

HOPS

A little bit of this and a little less of that. And when we say little, we mean little.

YEAST

Lactobacillus.



TASTING NOTES

Scintillating aromas of raspberries and citrus zest jump from the glass. Flavors of tangerine, Sauvignon Blanc, and raspberry sorbet shimmy across the palate. Effervescent lime lingers in the mouth for a delightful finish.

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
BREWING COMPANY

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