



A SHARED SKY DRY HOPPED SAISON 5%

Together with Forest & Main we share a love of Belgian, German and mixed-fermentation beers. This dual release collaboration is a lightly hopped saison utilising local grist, water and Belgian yeast blends in the same ratios. Our recipe has US hops added, while our US friends used UK hops. Together we share a sky and a hemisphere to grow our ingredients, but the terroir and interpretation from each brewer makes this beer uniquely different.

TASTING NOTES
Orange | Pine | Berries

PACKAGE FORMATS
20 Litre Key Kegs
24 x 440 ml Can



INGREDIENTS

Yeast	House Belgian Blend
Hops	Amarillo, Centennial, Simcoe
Adjunct	N/A
Grist	Lager Malt, Rye

Allergens in **Bold**, contains **Gluten**
Suitable for vegans, unpasteurised and unfiltered