

Dock Street Bubbly Wit		
<b>STYLE</b> Witbier	<b>ABV</b> 7.75%	<b>IBUS</b> 18
<b>FOOD PARINGS</b> Salmon, Shellfish, Goat Cheese		
A stronger-than-average Belgian-style wit bier brewed with 100% champagne yeast, Bubbly Wit has a smooth, clean malt profile with notes of citrus, coriander and exotic spice, along with prominent fruitiness lent by the yeast, which lingers long after the finish. High carbonation rounds out the profile of this special ale, the true "Champagne of Beers". In keeping with tradition, this wit is served with the yeast, lending an opaquely cloudy appearance.		
<b>SCORE</b>		



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