





Allagash Brett IPA		
<b>STYLE</b> IPA	<b>ABV</b> 7.10%	
<p>During transport overseas, early India Pale Ales were stored in wooden barrels. In these barrels—beer experts suppose—some ales were naturally inoculated with Brettanomyces, a form of wild yeast. Brett IPA plays off this piece of brewing lore by pairing Brettanomyces (a yeast that exhibits itself as ripe fruit rather than strong funk or sourness) with multiple varieties of fruit-forward hops. Aromas of citrus, pineapple, and passion fruit meld into tropical flavors that pair nicely with the beer's light...</p>		
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