



CARPE  
BREWEM®

# BERLINER WEISSE



*Our take on this centuries old German beer style is a pale hazy gold ale. We intentionally "sour" this beer using lactobacillus bacteria in a process called kettle souring. The small amount of lactic acid produced lends the beer an extremely refreshing tartness very similar to white wine. Easy going and tartly refreshing – the perfect ale to beat the summer heat.*



**SPECS:**

3.5% Alc/Vol  
4 IBUs  
8.75° OG

**HOPS:**

Perle

**MALTS:**

Pale 2-Row and Wheat

**FOOD PAIRING:**

Fish with Lemon, French Fries

**AVAILABILITY:**

Limited brew. Draft only,  
1/2 barrel or 1/6 barrel.

**SALES CONTACT:**

Ben Matya , 402-430-0531  
Empyrean Brewing Co.  
729 Q Street, Lincoln NE 68508