



CARPE
BREWEM®

HARVEST ALE

Our 2018 Harvest Ale recipe taps into our creativity. It's a hybrid, steam-style brewed with lager yeast at a warmer ale temperature. This yields a smooth, clean-tasting beer that really lets the Nebraska-grown hop flavor shine! We finished it with a dip in our rocket infuser to dry hop in freshly harvested whole cone Cashmere flowers. A tribute to Nebraska growers.

SPECS:

4.8% Alc/Vol
55 IBUs (Approximate)
12.3° OG

HOPS:

Columbus, Centennial and Cashmere (all grown in Nebraska) in a combination of freshly picked wet hops, freshly picked dry hops and pellets.

MALTS:

Pale 2-Row, Marris Otter, Dark Crystal

FOOD PAIRING:

Burgers, cheddar cheese, pumpkin pie, bread pudding.

AVAILABILITY:

1/2 barrel
1/6 barrel
Bottled in Variety-12 packs

SALES CONTACT:

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