



CARPE  
BREWEM®



## CHARDONNAY BARREL AGED STRAWBERRY KÖLSCH

*Crisp and clear, the barrel and strawberry greet the nose, the taste is refreshingly sweet and lightly fruity over the palate while the finish is the star, long, dry and oaky, leaving you wanting another sip.*

**UNIQUE PROCESS:** Delicate things take time. Last summer it occurred to us to brew some extra Kölsch and lay it to rest in second use Chardonnay barrels, to see if there was a chance this delicate brew could endure the storage time it takes to infuse it with a wine-like oaky finish. We postulated that this creation, when blended with strawberries had the potential to be the perfect, hand-crafted “beer-mosa” for summer enjoyment.

**SPECS:**

5.4% Alc/Vol  
22 IBUs  
11.8° OG

**HOPS:**

Perle  
(NE Grown, Midwest Hop Producers)

**MALTS:**

Weyermann Barke Pilsner  
Barke Vienna

**BARREL:**

French Oak, previously contained  
Carpe Brewem Barrel Aged  
Saison and before, Napa Valley  
Chardonnay

**FRUIT:** Certified Organic  
Strawberry Puree from Oregon

**FOOD PAIRINGS:**

Bratwurst, Nutty cheeses,  
summer fruits.

**AVAILABILITY:**

Small batch releases  
• 1/6 barrel  
• 1/2 barrel

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