

★ FURTHERMORE HAND-WIRED ★



THERMO R3FUR

ALE MADE WITH
RED BEETS AND
BLACK PEPPER

SERVE IN A WINE GLASS OR SNIFFER AT 55° F

Furthermore HAND-WIRED
FURTHERMOREBEER.COM

F

With all its complexities, this beer is, at its core, a play between the fragrant and dusty flavors of a unique yeast blend on one side and the bright hops (40 IBUs) and stimulating black pepper on the other. The heavy grain base (20°P, 8.1% ABV) leans toward malted wheat with just enough black malt to give a color backdrop for the late addition of a fresh red beets extract. The beets boost fermentation with simple sugars and adds a funky-ass hue to the dirty brown base. If the color wasn't dirty enough, the yeast blend sure sullies things up; a wheat yeast, two different *brettanomyces* strains, and a lactic acid bacteria bring flavors that reach to the heavens while at the same time being reminiscent of the dirt on the bottom of your shoe.

FURTHERMOREBEER.COM

