



*Smuttynose*  
BREWING CO.

# SOURS

Smuttynose Sour beers elegantly combine the art and science of brewing. We use a true dual culture fermentation and use only real fruit to create the complex all natural aromas and flavors. We optimize our favorite lactobacillus and yeast cultures to produce the clean, complex sour and slightly fruity character. This attention to detail and ingredients shines through in each of these beers.

ABV VARIES: 4.5-6.5%



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