

N.E.R.D. SERIES

NEW EXPERIMENTS, RESEARCH, & DEVELOPMENT

PROFILE

This project began in 2022 as an ongoing exploration into Sour and Experimental Beers. In its first year, this affectionately named series gained huge popularity with creations like our Sweet Cherry Sour Ale and our collaboration “Wonderful Neighbor” Sour Ale with local Plum–Apricot hybrid fruit. As we dive further into this growing category, this year’s lineup will include more daring and interesting offerings, complementing every season Spring to Winter.

Some of our current projects include:

RELEASES

Sour Ale Rested on Black Currant (Jan & Feb)

Sour Ale Rested on Marionberry (Feb & Mar)

Sour Gose–style Ale w/ Prickly Pear & Sea Salt (July & Aug)

Sour Ale w/Cranberry & Chickory (Sept, Oct, Nov)

A sour fermentation includes the use of acid–producing bacteria and brewer’s yeast to make a slightly tart base beer in this rotating series. Seasonal fruits, locally sourced whenever possible, naturally curate the flavor profiles through the seasons– from deep, sweet and complex flavors in the winter to tart and refreshing for the summer months.



ABV 5.4
STYLE SOUR
SEASON ALL

FORMAT	ITEM #
(12oz cans) 4/6pks	
24pk	

