

DURATION

WEST ACRE BREWING NORFOLK

FERMATA FRIENDS

SPON BLENDED BEER 6.0%



The second of a fresh and mixed ferm duo of beers made with Burning Sky. A collaboration to share knowledge and reignite our love of and passion for farmhouse brewing. This spontaneous barrel aged version from our Fermata Range was first coolshipped before barrel aging in oak foeder for a year. Finally blended with a saison. Tart with notes of clementine and plum. Farmhouse brewing is nothing without Ferm Friends.

TASTING NOTES

Tart | Clementine | Plum

CELLAR NOTE

0-4 years. Flavour evolves with time

PACKAGE FORMATS

20 Litre KeyKeg
12 x 375 ml Bottles

INGREDIENTS

Yeast	Spontaneous / Mixed Ferm House Blend
Hops	Mittlefruh, Huell Melon
Adjunct	Grapefruit Peel, Black Pepper
Grist	**Extra Pale, Europils, Spelt, Rye, Wheat, Flaked Oats**

*Allergens in **Bold**, contains **Gluten***
Suitable for vegans, unpasteurised and unfiltered

At Duration, we enjoy making beers with a sense of time and place. Fermata means to pause, beers in this range are made over in our barrel store where we like to take things slow.

13 months