

DURATION

WEST ACRE BREWING NORFOLK

DROPPED LIMB

RUSTIC SAISON
7.0%



Collaborative brew with our Cornish friends at Verdant saw us experimenting with logs added in the coolship to bring aged oak depth. Tart and dry leading to ripe umami and citrus pith, with a light barnyard funk. Voila - Log Beer.

TASTING NOTES
Oak | Citrus Pith | Funk

CELLAR NOTE
0-2 years. Flavour evolves with time

PACKAGE FORMATS
20 Litre KeyKeg
12 x 375 ml Bottles

INGREDIENTS

Yeast	Spontaneous/Mixed Ferm House Blend
Hops	Mittelfruh, Saaz
Adjunct	Fresh Oak Logs
Grist	**Pilsner, Torrefied Wheat, Flaked Oats, Rye**

*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.

