



HILLSIDE HARVEST



STYLE:
GERMAN HEFEWEIZEN

DESCRIPTION:

The end of Summer brings reflection on time passed as well as the reaping of the fruitage of the growing season. The warmth of the sunny season persists, but there is thirsty work still to be done.

A deep, hazy gold hue marks the Hillside Harvest as a German Hefeweizen, the coupling of yeast (Hefe) and wheat (weizen) that we use as our foundation for this recipe.

German Pilsner and just a touch of American Caramel Malt yields a lightly-sweet pie-crust character which is accented by the brilliant peach and banana aromas created by the American El Dorado hops and German Hefeweizen yeast, respectively. A subdued clove character adds just a touch of spice to this quaffable and sessionable ale.

ABV	5.0%
IBUs	23
SRM	4.5

Malt: German Pilsner, German Red Wheat, American Caramel Malt

Hops: El Dorado (Stone Fruit, Tropical Fruit)

Yeast: German Hefeweizen (Banana/Clove, Haze Inducing)

Original Gravity: 13.3°P
Final Gravity: 4.0°P

