



## THE BRUERY BERET

### DOUBLE (IMPERIAL) IPA

---

This beer started its fermentation life with a Belgian-style witbier yeast strain and finished with the Bruery Terreux's collection of banyard bacteria, intended to slowly sour the ale and bring out flavours of funk and refreshing piquancy. A dose of pureed raspberries was added for just a hint of fruity tannins, putting the berry in Beret.

The Bruery and Bruery Terreux recently announced a large overhaul to their lineup for their 2017 beer releases. With new year-round beers, a new beer series and fresh seasonals from Bruery Terreux the most exciting part to us is the announcement of a monumental release of several barrel-aged beers that have never seen distribution before.



# THE BRUERY BERET

DOUBLE (IMPERIAL) IPA

THE BRUERY LLC

PLACENTIA, CALIFORNIA



## HOW IT LOOKS

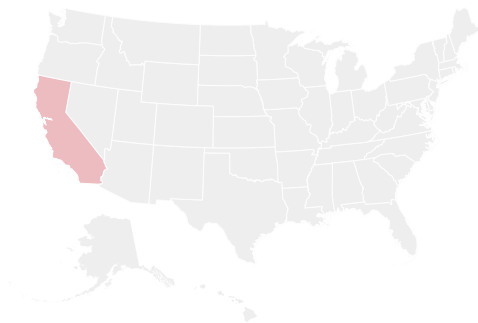
Pours a dark, hazy gold with a slight touch of rose. A bubbly, white head quickly dissipates and leaves some spotty lacing.

## HOW IT SMELLS

Beret's bright aromas are funky and tart on the nose. Leading with dry apple and white wine, the raspberry contributes to a bright and tart addition that melds with some hay, barnyard funk and earthy yeast smells.

## FOOD PAIRING

This beer pairs very nicely with spinach salad with a warm brown butter dressing or anything made with dark chocolate (because chocolate and raspberries are never a bad idea).



## HOW IT TASTES

The raspberries lead the charge on the palate with cranberry and redcurrant following and melding with hay, apple skins and some honey. There are some hints of minerality that come through with white pepper on the finish. This medium-bodied beer has a prickly carbonation and a drying finish from the acidity.

## LOVE THIS BEER?

Order more online at exclusive member prices.  
[www.canadacraftclub.ca](http://www.canadacraftclub.ca)

