



## THE GHOSTS IN THEIR EYES

### BRETT IPA

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Anchorage Brewing has an enterprising spirit, a unique portfolio of delicious barrel aged brews, and a love of tart Brettanomyces! While barrel aging and sour beer programs are a rare thing to base a brewery off of, owner and brewmaster Gabe Fletcher trusted his 15 years of industry experience (and gut), and opened this outlier in the basement of the Snow Goose restaurant, brewing with spare equipment from Sleeping Lady Brewing Co.

Now, 9 years later, well into his adventure of making beer beyond the norm, Gabe continues to make his love of Brettanomyces and barrels shine through each unique style! The Ghosts In Their Eyes Brett IPA is fermented in oak barrels, with two strains of Brettanomyces for a tart sour that accentuates the dried fruit flavours. Chill to 7 C, and open with caution! The pressure from the bottle conditioned aging process packs torpedo speed velocity!



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## BRETT IPA

### ANCHORAGE BREWING COMPANY

ANCHORAGE, ALASKA, USA

**MALTS:** UNDISCLOSED

**HOPS:** CITRA, GALAXY



#### HOW IT LOOKS

A light hazy yellow, with a lime green undertone, and a small amount of head here.

#### HOW IT SMELLS

Herbaceous hops, tropical fruit coated in lemon peels and grapefruit citrus leap out at us! Guava and passionfruit blend together to create the tropical medley, and it finishes on a light white pepper spiciness from the yeast, and the oak lingers on the nose!

#### FOOD PAIRING

Ask your local cheesemonger for a rich, slightly sour Taleggio PDO. Serve on small rounds of a fresh, soft baguette. This will accentuate the light bread malt base from the beer, and blend the sours.



#### HOW IT TASTES

At the front we get herbal and brettanomyces, with lively carbonation! We find plenty of lemon and grapefruit citrus here, with the tartness we expect from the yeast. The hops are adding a balanced bitterness, with the two strains of brett creating a moderate body, a bit of funk, some pepper spice, and overall a dry finish. The palate also has a lingering weathered oak, which blends together the tropical fruit, spice and funk into this complex glass! Cheers!

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