

Allagash Interlude

Allagash Brewing Co.

STYLE
Saison

ABV
9.50%

IBUS
50



FOOD PAIRINGS

Sausages, Salami, Smoked Meats

Two yeast strains are used to create this unique Belgian-style ale. The first, a Belgian farmhouse yeast, establishes the flavor foundations of a classic Belgian-style ale. The second, a house strain of Brettanomyces yeast, brings it to the next level, contributing an intriguing myriad of flavors including pear, apricot, graham cracker and bread crust. Finally, a portion of the Interlude is aged in French Merlot and Sirah oak barrels, which impart a distinctive vinous plum character and a drying, almost tannic finish.

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