

Dogfish Head SeaQuench Ale		
STYLE Sour Beer	ABV 4.90%	IBUS 10
FOOD PARINGS Raw Oysters, Steamed Mussels, Grilled Chicken		
SeaQuench Ale is a session sour quencher made with lime peel, black lime and sea salt. It's a citrusy-tart union of three German styles of beer, blissfully brewed into one. Dogfish begins by brewing a straightforward Kolsch with lots of wheat and Munich malt, then they brew a salty gose with black limes, coriander and sea salt. They follow it all up with a citrusy-tart Berliner weisse made with lime juice and lime peel. All three beers are then blended together in the fermentation tank to create this Germa...		
SCORE		



Dogfish Head SeaQuench Ale		
STYLE Sour Beer	ABV 4.90%	IBUS 10
FOOD PARINGS Raw Oysters, Steamed Mussels, Grilled Chicken		
SeaQuench Ale is a session sour quencher made with lime peel, black lime and sea salt. It's a citrusy-tart union of three German styles of beer, blissfully brewed into one. Dogfish begins by brewing a straightforward Kolsch with lots of wheat and Munich malt, then they brew a salty gose with black limes, coriander and sea salt. They follow it all up with a citrusy-tart Berliner weisse made with lime juice and lime peel. All three beers are then blended together in the fermentation tank to create this Germa...		
SCORE		



Dogfish Head SeaQuench Ale		
STYLE Sour Beer	ABV 4.90%	IBUS 10
FOOD PARINGS Raw Oysters, Steamed Mussels, Grilled Chicken		
SeaQuench Ale is a session sour quencher made with lime peel, black lime and sea salt. It's a citrusy-tart union of three German styles of beer, blissfully brewed into one. Dogfish begins by brewing a straightforward Kolsch with lots of wheat and Munich malt, then they brew a salty gose with black limes, coriander and sea salt. They follow it all up with a citrusy-tart Berliner weisse made with lime juice and lime peel. All three beers are then blended together in the fermentation tank to create this Germa...		
SCORE		



Dogfish Head SeaQuench Ale		
STYLE Sour Beer	ABV 4.90%	IBUS 10
FOOD PARINGS Raw Oysters, Steamed Mussels, Grilled Chicken		
SeaQuench Ale is a session sour quencher made with lime peel, black lime and sea salt. It's a citrusy-tart union of three German styles of beer, blissfully brewed into one. Dogfish begins by brewing a straightforward Kolsch with lots of wheat and Munich malt, then they brew a salty gose with black limes, coriander and sea salt. They follow it all up with a citrusy-tart Berliner weisse made with lime juice and lime peel. All three beers are then blended together in the fermentation tank to create this Germa...		
SCORE		

