



New Product Sell Sheet

Name of beer Refresher Course 103

Type of beer 100% Brett Fermented American-Style Sour Pale Ale

Description “Refresher Course” beers are always 100% brettanomyces fermented, but expect something a little different with each and every batch, denoted by the course number following the name. Brewers everywhere are still learning what brettanomyces can do to their beer, and we at O’so are no exception. This is why each batch of refresher course is different. This allows our brewers to gain more data on brett fermentations by tweaking different variables in the process like fermentation temperature, pitch rate, the strain(s) of brett used, and even what that brett strain does to different hop varieties or base malts. We want to learn all about brett and attempt to domesticate this wild yeast. The refresher course series is our invitation to you to learn with us.

For refresher course 103, we started with a mild kettle souring of an all vienna base wort then fermented it out with the fantome isolate of brettanomyces bruxellensis before dry hopping the heck out of it. We learned this time that the mild kettle souring really makes all the citrus elements in this beer pop, giving refresher course 103 a flavor akin to trying to eat a clementine in one bite with the peel still on. Brite and brilliantly orange colored, this beer smells like a tangelo was making out with a peach then decided to have a threesome with a kumquat who saw you watching and insisted you join in. Slightly funky, slightly sour, seriously refreshing. A favorite of the brewers here, this beer has earned the nickname “RC3PO”, like that robot on Star Trek.

ABV%	5.6%	<u>Package Availability</u>
OG/FG	12.5/1.5 Degrees Plato	Kegs – ½ and 1/6 th bbl
SRM	5.2	<u>Tier Pricing</u>
IBU	28	Tier 2
TA*	4.5	

*TA stands for titratable acidity. At O’so, we feel that this lab test is a good indicator of how “sour” a beer is and we will continue to include this data on our sour beers. Lambics, in our experience, range from 10-15 TA, and our Berliner Weisse was 10.5, to give you an idea of the scale.

