

# ZWEIUNDZWANZIG

SPECIAL RELEASE

## BERLINER WEISSE

### AN EPIC NAME FOR AN EPIC BREW

To celebrate our 22nd anniversary, we are proud to present ZWEIUNDZWANZIG ["22" in German] - an epic name for an epic brew!

With Zweiundzwanzig Berliner-Style Weisse, an old-school German beer style meets our new-school German brewhouse. The cooling loop in the brewhouse makes kettle souring highly predictable, which was key to our success with this historic style. We added *Lactobacillus* culture to cooled wort and allowed it to ferment for 36 hours, producing lactic acid and the soft acidity that really elevates this beer. Once acidified, we boiled the wort, cooled it again, and sent it to a fermenter to be finished by our house ale yeast. The result of this time-consuming process is a summer slammer that is refreshingly tart, with the flavor and aroma of sweet lemon. Zweiundzwanzig is delicious on its own or can be combined with traditional fruit syrups for even more tasty adventures - Prost!



ABV	IBU	OG (PLATO)
3.5%	5	8.5°

#### FLAVOR PROFILE:

**Tart, bright, lemony, refreshing**

#### MALT BILL:

**German Pilsner Malt, Unmalted Wheat**

#### BITTERING HOPS:

**Tettnang Tettnanger**

#### YEAST:

**House Ale**

AVAILABLE PACKAGES: CANS & DRAUGHT



**REAL ALE  
BREWING CO**

#### VISIT OUR TAP ROOM

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