

SUMMIT OLD BLAGGARD BARLEYWINE

UNION SERIES



SPECS

ALCOHOL BY VOLUME: 10.1%

ORIGINAL GRAVITY: 25° Plato

COLOR: Auburn (16 L)

HOPS: Endeavor (U.K.)

MALTS: Odyssey Pale and Torrified
Wheat (U.K.)

YEAST: English Ale

ESTABLISHED: 2015

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SERIES
OLD BLAGGARD
ENGLISH-STYLE BARLEYWINE ALE



BEHIND THE BREW

Old Blaggard Barleywine — fully mature and ready to enjoy fresh — is inspired by the great strong ales of the famous English brewing town of Burton-On-Trent. Cellared for six months, this ale reunites you with the complex British barley and hop varieties that first warmed you back in 2015. Aromas of toffee, figs, stone fruit and orange marmalade lead to a full mouthfeel and vinous finish. With huge complexity and warmth — and lamentably small quantities — be careful, Laddies and Lasses.

Summit Union Series

Head Brewer Damian McConn highlights our unique ability to brew a variety of high-gravity styles and our commitment to patiently cellaring our beer until its flavor profile is properly integrated.

AVAILABLE MARCH 2019

4-PACKS OF 12-OZ. BOTTLES AND LIMITED DRAFT