



DARK FRUITED SOUR

STYLE:

• TART & FRUITY, DARK

MALT:

• PILSNER, SPELT, CHOCOLATE, DRC

HOPS:

• MOSAIC, HBC 630

ADJUNCTS:

• RASPBERRIES

THE ONE LINER: A PUCKERY TART DARK SOUR WITH BRIGHT NOTES OF FRESH RASPBERRIES AND SUBTLE HINTS OF TOASTED BISCUITS AND DARK CHOCOLATE.

A PUCKER-WORTHY TART DARK SOUR THAT PRESENTS A BOLD BALANCE OF BRIGHT, FRESH RASPBERRIES THAT BURST THROUGH ITS COMPLEX LAYERS. IT IS TART, JUICY, AND RASPBERRY FORWARD. SUBTLE HINTS OF TOASTED BISCUITS AND DARK CHOCOLATE BUILD WITH EACH SIP, OFFERING A DEPTH THAT GROWS AND LINGERS. THIS BREW'S DARK FRUIT PROFILE COMPLETES THE FLAVOR JOURNEY WITH A PLEASANTLY LASTING FINISH.

AROMA: RASPBERRIES & ROASTED MALT

VISUAL: REDDISH BROWN

MOUTHFEEL: TART, MOUTH PUCKERING, MEDIUM BODIED

TASTE: BRIGHT TART FRESH RASPBERRIES, SUBTLE BUILDING NOTES OF TOASTED BISCUIT AND DARK CHOCOLATE

SUGGESTED
SERVING SIZE:

10oz - 16oz



6.5%
ALC/VOL

20
IBU



SEASONAL

12 FL OZ
CANS/6 PACK



LIMITED
DRAFT: BY
REQUEST ONLY

1/6 BBL

1/2 BBL

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BREWED BY: DANGEROUS MAN BREWING CO.
MAPLE LAKE • MINNESOTA

