



# PETRUS

*ale aged in oak foeders*

**DENSITY:** 7.5% ABV

**PACKAGING:** 30L Kegs

**DRINKING TEMPERATURE:** Serve between 42° and 46° F

**BREWED & BOTTLED BY:** Br. De Brabandere

# 40/40/20

40%  
AGED  
PALE

40%  
AGED  
RED

20%  
OUD  
BRUIN

## A BLEND OF 40% AGED PALE, 40% AGED RED & 20% OUD BRUIN

**AGED PALE** is 100% “Mother Beer” aged in Oak Foeders. The gold standard for sour beers in the USA.

**AGED RED** is 85% Dubbel Bruin base with 15% Petrus Aged Pale added to give it a sour essence. Fresh cherries are added to complete the sweet and sour balance.

**OUD BRUIN** is 67% Young Brown beer with 33% Petrus Aged Pale added to give it a sour essence. This beer produces a sour-sweet balance, set off by the underlying bitterness of the hops.



18 94



DE BRABANDERE  
BROUWERIJ

GBN  
GLOBAL BEER  
NETWORK

WIN-IT-TOO DBA Global Beer Network 325 N. Main St., Middleton, MA 01949

Tel: 800-442-3379 [globalbeer.com](http://globalbeer.com) [facebook.com/GlobalBeerNetwork](https://facebook.com/GlobalBeerNetwork)