



Saison de Pale



Belgian Ale
Alc. 5.8% by Vol.
30 Liter kegs



Thanks to a collaboration with Dogfish Head for Philadelphia Beer Week this brew marks the first time Brouwerij De Brabandere introduced a Saison yeast and Jasmine flowers into the brewhouse.

Petrus Saison de Pale is brewed with Pilsner, wheat and rye malts and is balanced with Saaz hops. The Saison yeast gives forth peppery, herbal and bready aromas which carry through to the flavor. The Saison alone is soft and finishes dry and refreshing. 15% Petrus Aged Pale is blended in bringing a nice tension to the beer making it gently tart and extra quenching.

The beer remains unfiltered which provides a medium body and smooth mouthfeel to the drinking experience.

BREWER COLLABORATION

