

# GOSECOPIA

ALE BREWED WITH MANGO, GUAVA AND CRANBERRY

**5.3% ABV**

**3.5 IBUs**

**MALTS:** Pale Ale &  
White Wheat

**HOPS:** Czech Saaz



This sour fall ale has undergone spontaneous primary fermentation with wild, native microbes from the air in La Crosse, Wisconsin. This natural, terroir fermentation doesn't just create an inviting sourness, but also connects this beer to our land and our community. Fourth in our seasonal sour series, this Gose is brewed with copious quantities of guava, mango and cranberry for a bountiful exbeerience.

**LIMITED RELEASE**



SIXER

Available



BOTTLE

Case-24/12oz

1/2 BBL

1/6th BBL



**INDEPENDENT FAMILY-OWNED  
BUSINESS SINCE 1999**

