

❖ LIMITED RELEASE ❖

BASIN OF ATTRACTION

DRY-HOPPED BERLIN-STYLE WHEAT ALE

TRADITIONALLY AGED

IN CYPRESS TANKS



NOBLE STAR COLLECTION



VIBRANTLY ACIDIC AND BURSTING WITH TROPICAL FRUIT AROMAS OF PINEAPPLE AND CITRUS.

AUGUST SCHELL BREWING CO. NEW ULM, MINN.

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This beer is a blend of two different, slightly stronger takes on a traditional, mixed-culture Berliner Weisse that were both aged for nearly a year in our 80 year-old cypress wood lagering tanks at our Starkeller facility. The two different beers complemented each other with strong citrusy, lemon, and pineapple notes. To further amplify those flavors, the blended beers were then heavily dry-hopped with Citra and Denali hops before being hand-bottled and bottle-conditioned. The resulting beer is vibrantly acidic and bursting with tropical fruit aromas of pineapple and citrus.

Basin of Attraction is unfiltered and bottle-conditioned to allow the flavors to continue to develop and evolve in the bottle. Drink this bottle fresh and chilled to enjoy the bright fruit character of this unique interpretation of a Berliner Weisse in a pokal glass or champagne saucer.

MALTS: Wheat, Pilsner, Munich, Caramel

YEASTS: German Ale Yeast, *Brettanomyces*, *Lactobacillus* (Bacteria)

MATURATION VESSEL: Schell's original 1936 cypress wood lagering tanks

5.8% ABV • 10.3 IBU • pH 3.39

Total Acidity: 0.83%

**Packaging: 1pt - 9.36 oz. Bottles
1/6 Barrels**



BOTTLE

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