## FREIGEIST PEATED PORTER

## FREIGEIST BIERKULTUR · GERMANY

style: Sour Porter

abv: 6.0%

format: 30 Liter kegs



Freigeist brewers Peter Esser and Sebastian Sauer strive to break the chains of the modern mainstream brewing industry by reviving, and updating, Germany's unique, historical beer styles, many of which disappeared only a few decades ago. At a time when the global beer revolution seemed to have been passing Germany by, Freigeist's edgy, challenging-yet-balanced and drinkable interpretations have helped re-establish the country as a major force in brewing.

Sauer Porter (yes, it's named after brewer
Sebastian but also means "sour" in German)
is based on the lost eastern German style of
funky dark beer which survived communism
but not unification. Surprisingly, brewers in the
former DDR used a funky brettanomyces
yeast to sour their beer, which also displayed
a strong roasted maltiness as well as saltiness.
Freigeist's bold revival stays true to the style.
Freigeist's bold revival goes one step further,
with the introduction of peat-smoked malt.

