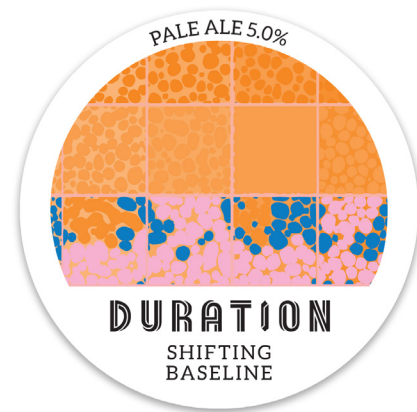




SHIFTING BASELINE

PALE ALE
5.0%



We believe fermentation is behind the next evolution in modern beer. Check out how our house strain delivers wonderful stone fruit esters and a luscious mouthfeel to perfectly compliment the mango notes of the Mosaic hops. Duration are here to take beer the next step on it's journey and we want you along for the ride. Are you ready to accept beers shifting baseline yet?

TASTING NOTES

Mango / Stone Fruits / Light Bubblegum
Soft Mouthfeel

PACKAGE FORMATS

30 Litre Kegstar
24 x 440 ml Can

INGREDIENTS

Yeast	House Ale Blend
Hops	Mosaic
Grist	Best Ale, Torrefied Oats

*Allergens in **Bold**, contains **Gluten**
Suitable for vegans, unpasteurised and unfiltered*