

# Local Acre

Local Acre is the first beer since prohibition that has been made with 100% ingredients that have been grown and processed in the state of Wisconsin. A distinctly wonderful home-grown flavor comes from the hops and barley being grown in the state's beautiful summer climate and sandy loam soil that makes this brew a one of a kind Wisconsin original. The organic 6-row lacey barley from a hard-working farmers in Columbus gives Local Acre its malty-sweet backbone, hazy golden straw color and generous body. Diligent farmers in Hortonville and Mazomanie supply Nugget and Cascade hops for a delicate bitterness with a mild hop flavor and a slightly citrus aroma. Taste the soul of Wisconsin and you will find a well-balanced, unfiltered, homegrown lager with an ample body, yet a crisp, pilsner-like finish. Ideal serving temp: 45-47° F.

Alcohol by volume: 7.0%

Available in the following formats:  
Cases - 12/22 oz Bottles (650 ml)  
Half-barrels (15.5 gallons - WI only)  
30L barrels (7.92 gallons - WI only)

#### Product Codes:

22 oz            7 46546 00043 1

