

again, I ask ...



wazza firkin?

Thursday, June 18, Bell's Brewery will deliver a fresh firkin of cask-conditioned, **live** Two-Hearted Ale. We will have the ceremonial tapping of the cask at 5:00 p.m., and the party will begin. Firkins are common in Britain, but a rare treat in the State and even more so in our area.

Bell's Two Hearted Ale is IPA-style with American malts and enormous hop additions that give this beer a crisp finish and incredible floral hop aroma.

Live ale is the champagne of the beer world. It's unfiltered and unpasteurized. The yeast remains active to undergo a second fermentation in the firkin. After a short conditioning in the cellar, it will be delivered to us **live** and active.

Cask-conditioned ales have great complexity with rich fruity and hoppy aromas and flavors. They're traditionally served at cellar temperatures (50 degrees) and have lower carbonation levels than keg style beers.

Since this is our first firkin, it'll be first-come-first-served. Forty pints and it's over until our next one. We look forward to seeing you on Thursday, June 18. Come early.



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