

Fall Harvest Ale



Tasting notes: Brewed with locally sourced carnival squash and sweet potatoes from New Sprout Organic Farm Collective in Swannanoa, plus spices including cinnamon, nutmeg, and clove. Notes of pie crust, toasted biscuit, harvest spices, dried fruits and an earthy bitterness give way to a dry finish.

Brewers Notes:

- **What is a Carnival squash?** (pictured with beer above) When cooked, Carnival squash is soft and tender with a fragrant aroma and is slightly nutty, buttery, and sweet with nuances of maple syrup, similar to butternut squash. It is most often used as a substitute for acorn or butternut squash.
- **How was squash and sweet potato incorporated into beer?** The sweet potatoes and squash were pit roasted and then oven roasted to finish. They were mashed in with the malt.
- Ground nutmeg, powdered cinnamon and ground clove were also added.