



Black Flannel

VERMONT COMMON COMMON ALE

BREWED PARTIGYLE STYLE WITH THE RESIDUAL SUGAR FROM BLACK FLANNEL'S VERMONT COMMON WHISKEY, VERMONT COMMON IS MADE WITH BARLEY, CORN, WHEAT AND RYE MALT. LIGHT AMBER IN COLOR, LOW ALCOHOL, CRISP, AND REFRESHING DESPITE ITS MALTY BACKBONE. FLAVOR OF LIGHT CARAMEL, HONEY, RYE BREAD, TOAST, AND SPICE.

4.5 ABV 18 IBU 27 SRM 10 OG

5.16G KEG \$99

BREWED & CANNED BY **BLACK FLANNEL BREWING CO.**

ESSEX, VERMONT