



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, 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