



GO WITH *Your* INTUITION



Daybreak Grapefruit Gose

A slightly tart gose brewed with grapefruit peel, sea salt, and coriander

BEER STYLE:

Sour – Gose

ABV/IBU:

4.3%/10

INGREDIENTS:

Pilsner, wheat, and acidulated malt; magnum hops; house yeast.

DESCRIPTION:

Daybreak is a slightly tart and well-balanced gose brewed with grapefruit peel, just enough sea salt, and a hint of coriander.

It is a citrus-forward gose with a light straw color. Its bright fruit flavors mellow into a very palatable, wheat finish with a hint of salinity.

HISTORY:

Daybreak was conceived as an approachable, entry-level sour perfect for drinking during extended periods.

Its ingredients are Florida-inspired, and its salt and citrus qualities embody the character of our state.



– Available Seasonally in Cans and on Draft –

BREWED & CANNED IN
JACKSONVILLE, FLORIDA

FOR MORE INFORMATION, CONTACT:
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