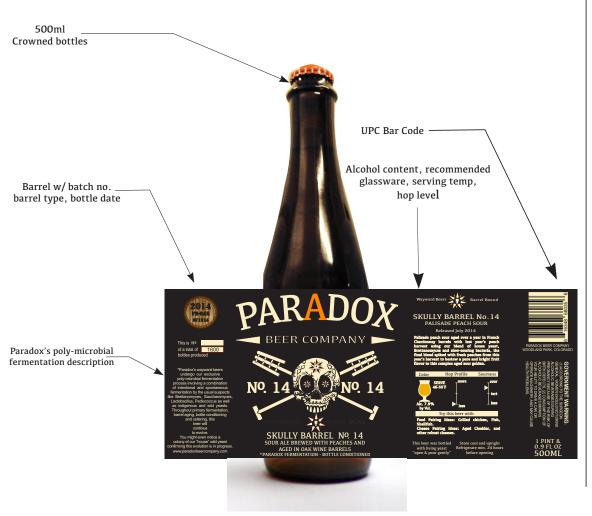


OUR BEERS

Paradox's wayward beers undergo our exclusive poly-microbial fermentation process. Every bottled beer that Paradox produces is barrel-aged and bottle-conditioned. The rich terroir of the Colorado mountains has allowed Paradox to harvest, propagate and inoculate our beers with our own wild and feral house-grown Brettanomyces.

Throughout primary fermentation, barrel aging, bottle conditioning and cellaring, this beer will continue to evolve. You might even notice a colony of our "house" wild yeast confirming this evolution is in progress.

Every month, Paradox Beer Company releases three to four new beers, including a limited-edition all-sour Skully line.



RELEASES

SKULLY BARREL No.17 Dry Hopped Sour Ale

This medium bodied sour mash amber ale weighs in at 103 ibu's, unusual for a sour beer. A blend of Citra, Simcoe, Centennial, and experimental hops, adds a distinct tropical, floral, peach, and grapefruit characteristic to this special sour beer. 9.5% ABV

SKULLY BARREL No. 18

Sour Spiced Apple

Using the juice of Granny Smith apples and just a hint of Ceylon "True" Cinnamon, we've created this exceptional amber ale reminiscent of our favorite apple pie. Blended in the Biere de Coupage method, a younger and more mature chardonnay wine barrel aged ale were married. Tart, crisp, nostalgic, and exceptionally refreshing 7% ABV

SKULLY BARREL No.22

Sour Elderberry Ale

To rise to the challenge of the dark and mysterious elderberry, we've paired it with an array of dark roast malts, then given the partners plenty of time to mingle and marry inside red wine barrels. The resulting sour ale combines a serious side, that lives to be evaluated, dissected, and discussed; with a playful side that only wants to roll in the Elderberry bushes and forget about the world. 8.5% ABV



Carol White