



# Wild Bear

(512) brewing company

**WILD  
BEAR**

**AUSTIN  
BREWED**



(512)'s first excursion into the world of so-called wild fermentation, Wild Bear's origins lie in our Fall seasonal, BRUIN. After primary fermentation, we added *Brettanomyces* yeast and *Pediococcus* bacteria cultures, and aged the blend in new oak barrels for over 10 months. This combination of wild "bugs" and barrel aging gives (512) Wild Bear a complex and enticing aroma of tart cherries, oak, and a touch of barnyard "funkiness", a crisp, tart flavor that will intensify with age, and an effervescent, oaky finish that leaves the palate clean. More recent versions are aged in one of our 45HL Foeder for 24 months.

8.5% ABV | Seasonal

[512brewing.com](http://512brewing.com)