

ALLAGASH[®]

OLD HLT

ALE AGED WITH
CHERRIES

8% ABV

Allagash Old HLT is an ale three years in the making. We started by brewing an amber colored beer consisting of Pilsner, Wheat and Munich malts and Belgian candi syrup. We then fermented the beer with our house yeast. After primary fermentation, it was transferred to our old hot liquor (water) tank to age on 2,000 lbs of fresh, tart Montmorency cherries from Michigan for two years. Old HLT was dosed with fresh yeast and sugar at packaging to ensure further complexity and a lively carbonation.



The finished beer is a reddish copper hue with an aroma of ripened cherries, spice and a slight nuttiness. The tart cherry flavor is complimented by vanilla and the presence of malt. A sour, dry finish makes this beer refreshing and incredibly drinkable.



Available in 375mL bottles (at Allagash only) and 5.17 gallon kegs.