



PIC

Join Brewmaster Chris Gagne for the following virtual adventures:

-Make sourdough starter from a can of Hermit Thrush!

-Tour the cellars, a non-public barrel aging facility, and canning line from the comfort of your own home.

**TO MAKE SOURDOUGH YOU WILL NEED:
BREAD FLOUR,
SUGAR/MAPLE/HONEY,
HOT WATER, AND A CAN OR TWO OF
HERMIT THRUSH BEER!**

**Tuesday
April 21st
6:00pm**

Click Below to Join

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