

BLACK HOG BREWING

S.W.A.G.

Connecticut, United States

BREWERY INFO: Black Hog Brewing started with the story of food, family, and a love for craft beer. Brothers Jason and Tom Sobocinski come from a Polish/Italian family where food and drink is always the focus of every gathering. From Jason's wedding to his son's birthdays, roasting a pig has become the favorite way to celebrate any special occasion. Tyler Jones, an old family friend and former brewer of The Portsmouth Brewery in New Hampshire, contacted Jason and Tom with a plan to move to New Haven so his wife and son could be closer to their family. With a plan in the works to form a brewery that would celebrate family and food, they needed to encompass all that they were passionate about. When they celebrate, they roast a hog and the Berkshire hog is the breed of choice, thus Black Hog brewing was born!

STYLE: Wheat Beer

AVAILABLE SIZES (L): 0.355, 20, 60

ABV: 4.7%

IBU: 12

MALT: 2-Row Pale, Crystal 110, Munich, Wheat Malt

HOPS: Perle, Super Galena, Lemon Drop

SUMMER WHEAT ALE BREWED W. GRAPEFRUIT PEEL

TASTING NOTES: There are several definitions of the word swag; 1. stuff we all get 2. to top off / tie off 3. money a burglar lifts 4. slang to describe a person with swagger. our s.w.a.g is a refreshing american wheat ale with hints of citrus from fresh grapefruit peels and a light herbaceous pop from herbs we grow in our brewery garden boxes. grab a cold s.w.a.g, a lobster roll topped off with grated aged sheep's milk bianco sardo and steal away some summer sun. this one is certainly something we all should get.

82 - BEER ADVOCATE

