

JERK 'N' THE RANDALL

WEDNESDAY, FEBRUARY 15TH – ALL DAY



Infused with...

Nick's
Homemade Beef Jerky
with dried Ancho & Chipotle chilies



Who is Randall you ask?

Randall is an organoleptic hop transducer module. What's that you say? A double-chamber filter that you connect to a tap of your favorite beer and fill with flavor-enhancing ingredients. In this case we'll be using Nick's homemade beef jerky on the Uncommon Bacon Brown Ale draft line. Then we'll top it off with a piece of jerky across the top of the glass.

Basically, it's a sophisticated filter system that allows the user to run draft beer through a chamber of whole leaf hops, spices, herbs, fruit, etc so that the alcohol in the beer strips the flavor from whatever you add and puts it in the beer.

Beer enters the infusing chamber from the bottom, this maximizes beer-hop contact and forces foamy beer to exit at the top.- Automatic chamber vents eliminate vapor-locking and maximize beer-hops contact.- "De-foaming" chamber provides both space and time for foamy beer to settle.- Adjustable faucet balances between different beer types or short-draw/long-draw draft systems.- Ice chamber keeps beer cold between pours.- Draft dispensing components eliminate those unexpected beer showers