

AUSTRALIAN PALE



INGREDIENTS

MALT

Rahr To Thee Pilsner,
Weyermann Pale Wheat

HOPS

Strata, Mosaic,
Mosaic Cryo, Krush

YEAST

American Ale

FOOD PAIRINGS

Burrata and stone fruit salad, Firm, buttery white fish such as Halibut and black cod, as well as shellfish like Dungeness Crab and Lobster. Thai green curry. Fresh chèvre or fontina. Fruity flavors play off the hop characteristics very well: spiced pear chutney, blueberry cobbler, and mild mango salsas.

TASTING NOTES

This classic XPA style pours with brilliant clarity, a golden-straw hue, and a peak of fluffy white foam that clings to the glass with each sip. The aroma is big and bursts from the glass with notes of blueberry, summer ripened stone fruit, and gummy candy. The palate brings flavors that are just as dynamic as the nose, juicy pineapple, tangy lemonade, and freshly squeezed orange juice. The finish is dry and fully hop saturated.



**BLUEBERRY, PEACH,
PINEAPPLE, CANDY**

HISTORY

To achieve its signature profile, the brewing process focuses on a “light and lean” philosophy that prioritizes crispness over malt complexity. While many hop-forward beers rely on heavy, sugary backdrops, this beer utilizes a significant portion of wheat to provide a subtle, supporting weight. This choice ensures the beer remains remarkably refreshing, offering a soft mouthfeel that carries intense hop oils without the distraction of cloying sweetness or a dense body. The result is an architecture where the grain bill exists solely to lift the botanical character, allowing the liquid to remain airy and bright from the first sip to the last.

The true alchemy of this beer lies in its “hop-identity,” an ambitious exercise in botanical mimicry. While the flavor profile suggests the tropical, white-wine, and crushed-citrus notes typically associated with Southern Hemisphere varieties, the ingredients are rooted firmly in the Pacific Northwest. By precisely blending specific PNW hop varieties, the brewers have successfully replicated the exotic aromas of passionfruit, lime, and gooseberry. This aromatic intensity is kept in careful check by a restrained approach to bitterness; the hops are celebrated for their fragrance rather than their bite, ensuring the finish remains in perfect harmony with the beer’s lean, refreshing nature.