

BELMONT STATION 28TH ANNIVERSARY WEST COAST IPA



6.5% 50 IBU

CLASSIC LIMITED
DRAFT & 16oz CANS

TO CELEBRATE OUR GOOD FRIENDS AT BELMONT STATION AND THEIR 28 YEARS (WOW!) OF BRINGING THE BEST BEER TO PORTLAND, WE BREWED THIS SPECIAL WEST COAST IPA, A FAVORITE STYLE OF THE STAFF AT BELMONT STATION. BUILDING UPON A PALE MALT BASE WE BREWED AND DRY HOPPED WITH MOSAIC BEFORE ADDING JUST A TOUCH OF KRUSH HYPERBOOST EXTRACT FOR THAT WEST COAST NOTE. CHEERS TO FRIENDSHIP!

INGREDIENTS

MALT

Rahr Pale Malt, LINC Vienna

HOPS

Chinook, Mosaic, Mosaic Cryo, Simcoe, Simcoe Dynaboo, Columbus Cryo, Krush Hyperboost

YEAST

American Ale

FOOD PAIRINGS

Rich and hearty burgers, French fries and complex pizzas. Aged cheddar cheese, aged meats, and pickled vegetables. Indian cuisine that is spice forward and balanced by yogurt and cream based sauces.



CITRUS, BERRY, PINE

HISTORY

As craft beer has emerged and grown, so has IPA! IPA has helped grow Craft Beer to what it is currently today. There are now many shapes and forms of IPA, but they all share a bright, aromatic hop aroma of citrus, tropical fruit, and pine. Hop flavor coats the tongue and these beers finish with an assertive, but balanced bitterness.

Belmont Station 28th Anniversary West Coast IPA is created in celebration of their 28th anniversary and a nod to our friendship and partnership over the years. This IPA takes a modern approach to brewing a bright West Coast IPA and incorporates nods to the classic Pacific Northwest IPA. We focused on using only high-quality pale malt with a touch of Vienna malt to help create a beautiful marigold color and to ensure a supportive malt base that harmonizes and meld with the hops. We wanted to focus on classic IPA flavors including citrus, berry, grapefruit, and pine. In order to do this, we brewed and dry hopped this beer with a Pacific Northwest powerhouse Mosaic combined with a classic - Simcoe and Columbus hops. To help modernize this beer and bring in the West Coast IPA elements the use of a light hand of Krush Hyperboost extract brings this beer to light. Cheers to friendship!

TASTING NOTES

This WCIPA pours a vibrant marigold hue topped with an off-white head. Aromas of juicy citrus, ripe berries, and pine needles fill the air, with a hint of dank resin rounding out the bouquet. The flavor profile follows suit, showcasing a bright and balanced interplay of citrusy hops, juicy berry notes, and a subtle piney bitterness. Supporting malt sweetness provides a gentle foundation, while a touch of dankness adds complexity and intrigue. The finish is crisp and refreshing, leaving a lingering aftertaste of citrus and pine.

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