

CITRA + STRATA IPA



INGREDIENTS

MALT

Rahr Pale Malt

HOPS

Citra, Strata

YEAST

American Ale

TASTING NOTES

Lightly golden in appearance, with beautifully white fluffy foam. Bright aromas of strawberry, tangerine juice, and ruby red grapefruit accompany tropical notes of passionfruit and papaya. Smooth flavors of ripe strawberries, marshmallow, peach tea, pine, and red hard candy. Finishes with appropriate sweetness and resin. Crushable.

CANNABIS, TANGERINE,
BERRY, BRIGHT

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 bright aromatic hop aroma of citrus, tropical fruit, and pine.

Citra + Strata IPA takes a modern approach to brewing a bright and vibrant West Coast IPA. We focused using only high-quality pale malt from British Columbia with a touch of corn sugar to help make sure the beer is dry, crisp, and makes the hops pop out of the glass. We wanted to focus on making very bright, aromatic, citrusy flavors of tangerine, cannabis, lemon zest, starfruit, grapefruit, and tropical fruit. In order to do this, we brewed and dry hopped this beer with a Pacific Northwest powerhouse Citra combined with the new school Oregon hop – Strata. The result is a ripe, fresh, and citrus forward West Coast IPA!

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.