

EXPLORATORY IPA #5



7.6% 25 IBU

CLASSIC FALL LIMITED
DRAFT & BOTTLE

IN OUR EXPLORATORY IPA PROGRAM, WE TAKE CHANCES AND TRY NEW THINGS TO PUSH THE BOUNDARIES OF IPA. OUR LATEST ADVENTURE, PFRIEM EXP IPA #5, FEATURES EXUBERANT AROMAS OF HONEYDEW, PEACH AND PAPAYA, AND GENTLE NOTES OF LYCHEE AND CANTALOUPE IN A TWIST ON THE TRADITIONAL WEST COAST IPA. EXPLORE SOMETHING NEW!

INGREDIENTS

MALT

Rahr 2-Row, Carafoam,
Clear invert sugar syrup

HOPS

Citra, Mosaic, Galaxy

YEAST

American Ale

TASTING NOTES

A triumphantly dense, white foam rests atop a luminous gold Ale. Exuberant aromas of Honeydew, pineapple, peach and papaya bound about. A lovely, delicate mouthfeel gives way to gentle flavors of lychee, grapefruit and cantaloupe before finishing with a clean bitter kiss.



HONEYDEW, MANGO, CITRUS,
TROPICAL FRUIT

HISTORY

By the 1790's the British were established in India and needed beer, which was considered a staple in every household. India, however, presented serious problems for brewers. Hot temperatures, poor water, short supplies, and basic ingredients made it impossible to brew beer. Attempts to ship beer out of Britain to Calcutta failed.

George Hodgson of London produced a pale ale of greater strength and bitterness than those he sold in London. The hops helped protect the beer from spoilage, as did the increased alcohol content. Hodgson's India Ale arrived in Calcutta in fine shape—clear, strong, and bitter, with a big, resinous hop aroma. The word spread of India Pale Ale and people throughout England and the United States were clamoring for this wonderful new beer. The rage lasted through 1970's, but lost steam in the 1980's and became just another name for low alcohol bitters.

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. Exploratory IPA #5 represents a modern interpretation of the West Coast IPA. This family of beers moves away from the sweet caramel malts and high bitterness of the traditional West Coast IPA in favor of a bright, clean malt backbone, very low bitterness and intensely tropical flavors and aromas. In order to achieve this, we refrained from adding hops to the boil, instead opting to concentrate all of our efforts of hop extraction on the Whirlpool and the Dry Hop. We used an absurd 4.5lbs of Mosaic, Citra and Galaxy hops per barrel, and the result is tremendous!

FOOD PAIRINGS

Spicy Thai dishes, cured meats and fried chicken. 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.