

# EARTH DAY IPA



6.6% 48 IBU  
CLASSIC LIMITED  
DRAFT & 16oz CANS

THIS WEST COAST IPA COMBINES OREGON-GROWN, SALMON-SAFE HOPS FROM COLEMAN AGRICULTURE AND BARLEY FROM GOSCHIE FARMS MALTED IN COLLABORATION WITH OUR FRIENDS AT ADMIRAL MALTINGS. A BEER FOR OUR PLANET, WITH EVERY SIP SUPPORTING RIVER CONSERVATION AND WILD FISH POPULATIONS.

## INGREDIENTS

### MALT

Admiral Goschie Promise

### HOPS

Mosaic Cryo, Mosaic Dynaboost, Citra, Krush

### YEAST

American Ale

## TASTING NOTES

Creamy off-white foam on top of a light gold body. Pungent aromas of mango, guava, tangerine, ganja, red currants, and lychee. Juicy flavors of pineapple, papaya, kumquat, peach, strawberries, and fruit gummies. Finishes zesty, pithy, but refreshing.



TANGERINE, GUAVA, STRAWBERRY

## HISTORY

Earth Day IPA is an IPA that we brewed to celebrate sustainability in our supply chain and the agricultural producers who produce raw materials. We combine Salmon Safe Mosaic Cryo, Citra, and Krush from Loftus and Perrault farms and Salmon-Safe malted barley from Goschie Farms in Silverton, OR. The malt is unique in that Goschie Farms (a famed OR hop grower) has diversified their farm to include malting barley. They planted a number of acres of Oregon Promise, a spring barley variety developed at Oregon State University, and partnered with Admiral Maltings to produce a truly unique Oregon produce. Grown under Salmon Safe conditions this barley is a key rotational crop that helps maintain the health of the farm. We have a long history of working with Admiral and supporting their mission - it helps that they also make killer malt.

The result of the combination of these Salmon Safe ingredients is a modern West Coast IPA. Proceeds from this beer are donated to the Native Fish Society, whose work supports the conservation of free-flowing rivers and wild fish populations throughout the Pacific Northwest and California. Proof you can be sustainable and flavorful. Cheers to Mother Earth!

## 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.

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