

ECLIPSE PALE



INGREDIENTS

MALT

Rahr Pale Malt, Simpson's Cara Malt, Simpson's Crystal Dark

HOPS

Eclipse

YEAST

American Ale

FOOD PAIRINGS

Mexican Food: Chile Verde, Mole Oaxaqueno, and Al pastor tacos. Sweet and Sour flavors found in Thai and Vietnamese cuisine. Firm, buttery white fish such as Halibut and black cod, as well as shellfish like Dungeness Crab and Lobster. Fruity flavors play off of the hop characteristics very well: spiced pear chutney, blueberry cobbler, and mild mango salsas.



HISTORY

This is the latest beer in our single hop pale series. Our single hop pale series focuses on new hop varieties and showcasing them in an American strong pale ale. The result of our experimental series accentuates and showcases the individual character of each hop.

Eclipse® hops are the newest variety to be released by our friends at Hop Products Australia. Eclipse®, previously known as HPA-016, was created in 2004 and is the daughter of a high alpha Australian and a North American variety. Eclipse® is bright and juicy with mandarin and citrus, making it perfect for IPAs and fruit-forward hazies. Its fresh pine elements also give it a classic West Coast IPA vibe that is killer in trendy Cold IPAs.

TASTING NOTES

This strong pale ale pours a sunny gold, topped with thick white foam. Intense aromas of sweet citrus, white peach, berry, and white wine. Tropical flavors of mango, passionfruit and papaya combine with notes of candied orange peel, fresh strawberries, and resin. Finishes bright with a long clean bitterness.

FRESH MANDARIN, ZESTY CITRUS PEEL, ZING