

ECLIPSE + STRATA HAZY IPA



INGREDIENTS

MALT

Gambrinus Pilsner, Canadian Malting Flaked Oats, Great Western White Wheat

HOPS

Eclipse, Strata, Simcoe, Mosaic

YEAST

London Ale

ADJUNCT

Maltodextrin

TASTING NOTES

This hazy IPA pours a cloudy golden hue, topped with a pillowy white head. Aromas of juicy tropical fruits, like pineapple, guava, and orange, mingle with hints of grapefruit zest and berry. The palate is incredibly smooth and velvety, with a burst of tropical flavor that lingers on the finish. The bitterness is balanced perfectly, allowing the fruity sweetness to shine. This beer is a true indulgence for the senses.



PINEAPPLE, GUAVA,
GRAPEFRUIT, BERRY

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. Hop flavor coats the tongue and these beers finish with an assertive, but balanced bitterness.

Eclipse + Strata Hazy IPA was crafted to deliver a luscious, fruit-forward experience that is both refreshing and indulgent. We meticulously selected and paired hops known for their tropical and citrusy aromas, creating a complex and inviting bouquet. The soft, silky mouthfeel is achieved through a combination of careful brewing techniques and a touch of oats and wheat resulting in a beer that is luscious, easy to drink and incredibly satisfying. The balance between sweetness and bitterness is intentional, allowing the fruity flavors to shine without overwhelming the palate. This beer is a celebration of hop-driven craft, designed to delight the senses and leave you wanting more.

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.