

FRESH HOP STRATA IPA



6.9% 55 IBU

SELECT LIMITED PRICING
DRAFT & 16OZ CANS

IN CELEBRATION OF THIS YEAR'S HOP HARVEST, WE HIGHLIGHT OREGON'S STRATA VARIETY, WHICH BRINGS NUANCES OF TROPICAL FRUIT, MANDARIN, AND A DANKNESS BUBBLING BENEATH A WHITE CLOUD OF FOAM. ENJOY A POT OF GOLDEN HOPS AT THE END OF THE IPA RAINBOW. PAIRS WITH RICH BURGERS, PICKLED VEGGIES AND TENT CAMPING.

INGREDIENTS

MALT

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

HOPS

Strata

YEAST

American Ale



TROPICAL, SWEET CANNABIS,
DRIED CHILI

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.

Our Fresh Hop Strata IPA showcases a new Pacific Northwest favored hop - Strata. Strata, formally known as X-331, is the first hop variety to be released out of Indie Hops hop development program. Born in 2009, Strata is the progeny of an open pollinated Perle located at an Oregon State University experimental field in Corvallis, Oregon. From the get-go, this hop was out to impress. Between its strong disease resistance, vigorous growing habit, and complex layers of aroma, X-331 rose to the top of an impressive group of competitors. Strata boasts flavors of tropical fruit, fresh fruit, grapefruit, and cannabis.

TASTING NOTES

Deep golden in appearance topped with cloud white foam. Big tropical aromas balanced with resinous fresh hop flavors of citrus, sweet cannabis, and with a kiss of dried chili powder. This beer finishes super floral, green, bright and dank.

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.

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