

HYPER IPA



INGREDIENTS

MALT

CMC Superior Pilsner

HOPS

Chinook, Simcoe Hyperboost, HBC-638, Krush Cyo, HBC-1019

YEAST

American Ale

ADJUNCTS

Corn Grit, Rice Grit

TASTING NOTES

This IPA pours a brilliant straw and is topped with a vibrant fluffy white cap of foam. Aromas of peach, shredded coconut, lemon and Pink Starburst. Easy drinking and dry with flavors of piña colada, lychee, and mango that evaporate off the palate. The finish offers a crisp quenching complexity that begs for a second visit.

PIÑA COLADA, PEACH,
LYCHEE, LEMON

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. The newest sub-style emerging in the realm of IPA's is the Hyper IPA. Created by Beachwood Brewing in Long Beach, CA these beers fall somewhere in between the Brut and West Coast sub-styles. The Hyper IPA is designed to be extremely light in color, bone dry, and have an incredibly expressive and loud hop character!

This beer was created by pFriem brewer Riley Curran. The goal of this beer was to create an ultra-dry, yet palatable IPA. With the use of a lean malt base of Pilsner malt paired with rice, corn and a little amylase enzymes, this beer finishes very dry. Adjusting the water profile to provide some balance and structure on the palate lends way for a light bitterness expression from the hops that burst with tropical aromas. Two experimental hop varieties (HBC-1019 and HBC-638) leading the way with a newly commercialized varietal in Krush, this beer is a look into the future. Enjoy this ultra sessionable beer that begs for another glass.

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.