

# KRUSH PALE



## INGREDIENTS

### MALT

Rahr Pale, Simpsons Cara Malt, Simpsons Crystal Dark

### HOPS

Krush, Krush Cryo, Krush Hyperboost

### YEAST

American Ale

## TASTING NOTES

This strong pale ale is bright golden with an amber hue. Pungent aromas of peach and guava. Hops fill the mouth with mango, gummy candies, and a hint of pine. Finishes assertive, but soft.



## HISTORY

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. Krush, formerly named HBC586, is a variety of hop developed and grown in the Pacific Northwest. It has a strong fruity flavor and aroma that is described as resembling peach, guava and mango. Some reviewers of this hop perceive the fruitiness as being very tropical with descriptions including passion fruit, tangerines, and hints of pine.

## FOOD PAIRINGS

Mexican Food: Chile Verde, Mole Oaxaqueño, 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 the hop characteristics very well: spiced pear chutney, blueberry cobbler, and mild mango salsas.

PEACH, GUAVA, PUNGENT