

MOTUEKA WEST COAST IPA



INGREDIENTS

MALT

Rahr To Thee Pilsner Malt

HOPS

Motueka

YEAST

American Ale

ADJUNCTS

BSG Grain Millers Flaked
Wheat, Rahr White Wheat

TASTING NOTES

This West Coast IPA pours a brilliant gold and is capped with a thick layer of creamy white foam. The aroma springs from the glass with notes of red berry, white peaches, and tangerine. The palate is bursting with bright flavors of prickly pear, key lime, and stone fruit. The finish is long and resinous but balanced by an expressive fruitiness.



HISTORY

This West Coast IPA is a focused exploration of the Motueka hop, designed as a singular showcase for the varietal's unique profile. By utilizing a simplified, lean malt bill—we have created a clean, “blank canvas” that allows the hop character to remain the undisputed protagonist.

To maximize the expression of the hop oils, the beer is brewed to a slightly elevated ABV, increasing the solubility of delicate aromatic compounds. The result is a brilliantly clear, dry IPA that strips away distraction to highlight the specific nuances of Motueka. Expect an intense aromatic burst of fresh lime zest, tropical fruit, and crushed mojito mint, finishing with a snappy, structured bitterness and a remarkably crisp exit.

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.

LIME, RED BERRY,
STONE FRUIT, TANGERINE