

OREGON COAST IPA



INGREDIENTS

MALT

Rahr To Thee Pilsner Malt, Rahr 2-Row Pale, Rahr Unmalted Wheat, Rahr White Wheat

HOPS

Eclipse, Krush, Citra Cryo, Simcoe

YEAST

American Ale

TASTING NOTES

This IPA pours a sun-lit straw and is topped with rocky white foam. The nose is met with vibrant citrus aromas like zesty lime and fresh orange, accompanied by juicy ripe nectarine and pineapple. On the palate waves of fresh blackberry, white peach, mango and gummy candy unfold. The finish is crisp, fruit forward and fully saturating.



HISTORY

In the evolving and nuanced world of WCIPA this beer is a study in precision and aromatic intensity. Built upon a foundational grist of Pilsner and Pale malts, we've integrated malted and unmalted wheat to create a lean, bright body with a subtle, velvety texture that stays remarkably crisp. The hop profile is a high-definition showcase of some of our favorite modern varieties. Eclipse and Krush lead the charge, delivering vibrant notes of mandarin orange, fresh pine, and stone fruit to give us that warm weather feel. Additionally, we've bolstered the intensity with Citra Cryo for concentrated citrus zest and Simcoe for that classic, resinous Pacific Northwest finish.

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.

CITRUS, WHITE PEACH,
BLACKBERRY, CANDY