

# PALOMA IPA



## INGREDIENTS

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### MALT

Admiral Maltings Pilsner

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### HOPS

Chinook, Citra, Euphorics  
Pomelo Day Dream

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### YEAST

American Ale

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### SPECIAL INGREDIENTS

Lime Zest

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## TASTING NOTES

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This cocktail inspired IPA pours bronze in color and is crowned with rocky white foam. True to name, the aroma brings zesty lime and juicy grapefruit. The palate follows through with a clean malt backbone and flavors of mango, key lime pie, orange peel, and agave. The finish is bright, fruity and perfect for summer.



## HISTORY

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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. Hop flavor coats the tongue and these beers finish with an assertive, but balanced bitterness.

In areas where brewers pursue citrus and other fruit flavors, it's only natural to add actual citrus or fruit to a hop forward beer in order to exemplify these flavors. We built this IPA with citrus forward hops and added a hop derived extract that mimics the flavors of grapefruit and paired this with a hint of lime zest to create our own Paloma-inspired IPA. The combination of the hops and the fresh citrus flavors creates bright and refreshing flavors.

## FOOD PAIRINGS

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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 ZEST, RED GRAPEFRUIT, AGAVE