

THORA WEST COAST PALE



INGREDIENTS

MALT

Rahr To Thee Pilsner

HOPS

Thora (HQG-4), Mosaic

YEAST

American Ale

TASTING NOTES

This modern pale pours a brilliant golden straw and is topped with a white cap of foam. The nose is met with pungent citrus notes accompanied by ripe peach and rainbow sherbert. The palate brings flavors of pithy citrus, white wine and prickly pear. The finish is lean and clean with a beautifully structured bitterness.



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. Thora (formally named as HQG4), is a new, publicly developed hop variety from the partnership between the Hop Quality Group and the USDA-ARS, named for the Norse god of thunder. It is characterized by a powerful, thunderous sensory experience with explosive tropical fruit aromas driven by thiols. Thora is notable for its IP-free status, meaning any farmer can grow it, and for its potential to bring a unique flavor profile to craft beers.

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.

PITHY CITRUS, PEACH, WHITE WINE