

ZAPPA IPA



CRAFTED WITH A NEW HOP VARIETAL INSPIRED BY GENRE-BENDING ROCKER FRANK ZAPPA, THIS IPA IS A CREATIVE FORCE OF NATURE, FUSING SPICINESS WITH A MANGO SUCKER PUNCH AND A SAVORY PINE FINISH. ONE SIP DELIVERS TASTY NOTES OF STARFRUIT, LEMON-LIME, AND ROCK 'N ROLL. IT ZIGS WHERE OTHER IPAS ZAG. PAIRS WITH HEARTY BURGERS, COMPLEX PIZZA, AND SPONTANEOUS AIR GUITAR.

INGREDIENTS

MALT

Rahr Pale Malt, Simpson's Cara Malt, Simpsons Crystal Dark

HOPS

Zappa, Citra

YEAST

American Ale

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.



FRUITY PEBBLES, THE COLOR PURPLE, STARFRUIT

HISTORY

By the 1790's the British were established in India and needed beer, which was considered a staple in every household. India, however, presented serious problems for brewers. Hot temperatures, poor water and short supplies of basic ingredients made it impossible to brew beer. Attempts to ship beer out of Britain to Calcutta failed.

George Hodgson of London produced a pale ale of greater strength and bitterness than those he sold in London. The hops helped protect the beer from spoilage, as did the increased alcohol content. Hodgson's India Ale arrived in Calcutta in fine shape-clear, strong, and bitter, with a big, resinous hop aroma. The word spread of India Pale Ale and people throughout England and the United States were clamoring for this wonderful new beer. The rage lasted through 1970's, but lost steam in the 1980's and became just another name for low alcohol bitters.

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.

Our Zappa IPA showcases a new hop varietal - Zappa. Named after Frank Zappa, in collaboration with the Zappa family, this hop is as counterculture as the musician himself. Singled out by Tom Nielsen of Sierra Nevada and brought to production by Eric Desmarais of GLS Farms, Tom described it as having "a unique spiciness, coupled with full-on mango, backed by a sharp citrus, delightful savory and strong deciduous pine" characteristics.

TASTING NOTES

Deep golden in appearance topped with bright white foam. Zesty aromas of Salmon berries, Fruity Pebbles, lemon lime, kiwi, and Muscat grape. Candy sweet flavors of the color purple, orange rind, goose berries, and starfruit. Finishes with a punchy prickly pear note while being intriguing and fun.