HAZY IPA

Our 23rd Anniversary Ale is inspired by the hazy IPAs from the Northeast. The grain bill includes flaked oats, flaked barley, and unmalted wheat – malts rich in proteins that lend this beer its distinctive hazy appearance. A blend of Azacca and Mosaic hops, added at multiple times in the fermentation process, produce hop flavors and aromas that mimic the addition of ripe tropical fruits. It's Juicy, it's Hazy – whatever you want to call it, it's just delicious and it's our birthday. Let's party.

ABV IBU OG (PLATO) **6.7% 50 15.0°**

FLAVOR PROFILE:

Juicy, tropical, citrus, with a firm bitterness

MALT BILL:

2-Row, flaked barley, flaked oats, unmalted wheat

BITTERING HOPS: YEAST:

Columbus Kolsch

AVAILABLE PACKAGES: DRAUGHT & CASK-CONDITIONED





