


TASTING NOTES:

Grapefruit | Pine | Resinous

TALKING POINTS:

This beer is our classic West Coast IPA using the renowned California Ale Yeast. Built around multiple additions of Citra and Amarillo hops, this beer takes you back to the aroma-packed, unapologetically bitter examples of the style.

PAIRINGS:

- Arugula Pizza (Asheville)
- Carne Asada Tacos

STATS	
ABV:	7.2%
IBU:	54.5
OG:	15.7 Plato
FG:	2.6 Plato
GLUTEN:	<10ppm
SRM:	12.00

ABV (alcohol by volume)
 IBU (international bitterness units)
 OG (original gravity)
 FG (final gravity)

STORY:

Horace Tabberer Brown was a British chemist, who shared a passion for science and brewing. While working as a brewer in the late 1800s, he set up a small lab onsite, which became the first record of a scientist using a microscope in a brewery. Our most popular beer blends science with craft in this interpretation of east meets west style duo of India Pale Ales.


YEAST:

WLP001 California Ale Yeast


HOPS:

Warrior – Boil 60min. (21 IBUs)
 Chinook – Boil 15min. (13 IBUs)
 Amarillo – Boil 10min. (7 IBUs)
 Amarillo – Boil 5min. (4 IBUs)
 Citra – Boil 5min. (5 IBUs)
 Amarillo – Whirlpool 20min. (11 IBUs)
 Citra – Whirlpool 20min. (15 IBUs)
 Amarillo – Day 3 Dry Hop
 Citra – Day 3 Dry Hop


MALT:

Pale Malt (84%)
 Vienna Malt (13%)
 White Wheat (3%)


OTHER:

Servomyces
 Clarity Ferm