



CURIOUS SESSION IPA

A triple hopped and distinctively Curious IPA with a balanced, zesty and refreshing finish.



BEERMAKING

This refreshing, zesty 4.4% IPA is brewed using the finest pale ale malt, with three complementary hops is a homage to the power of three, used to create Bordeaux, Champagne and Cotes du Rhone wines.

We use traditional English Goldings - the traditional, fresh, sweet, delicate king of English hops. We also use Cascade hops and finish with punchy, spicy, aromatic Chinook. Balancing these three hops creates a distinctive beer of great power and harmony.

ANALYSIS

ABV: 4.4%

IBU: 37

OG: 1.43

Malts: Pale Ale malt

Hops: English Goldings, Cascade & Chinook hops

DIETARY

Suitable for vegans and vegetarians.

Includes cereals that contain Gluten – including Wheat (such as Spelt and Khorasan), Rye, Barley and Oats.

TASTING NOTES

A full tasting India Pale Ale, this beer has some noticeable bitterness followed by a full fruity, hoppy taste from the aroma hops. The result is a balanced and zesty IPA with a refreshing finish.

SERVING SUGGESTION

Curious Session IPA is an ideal partner to barbecued food, such as burgers or ribs, where the resinous consistency refreshes the palate and cuts through the meat.

Matt Anderson
Head Brewer