BREWING
INDEED
COMPANY

HOP DAB IPA

Inspired by concentrates in the recreational world, this IPA leans on various forms of hop concentrates. Mosaic, Citra and Equanot hop oils in the kettle for a crisp and clean flavor profile and a blend of hop aromatics on the finished side along with a healthy dose of hop pellets providing a bouquet of aromatics!

-Josh Bischoff, Head Brewer

THE GOODS

MALT: Pale, White Wheat, Oats

HOPS: Mosaic & Simcoe

YEAST: A15

SPECIALTY INGREDIENTS: Mosaic, Citra, and Equanot extracts, & hop oil

THE EXPERIENCE

VISUAL: Light with a hazy glow

AROMA: Intensely hoppy, citrus, resinous, berry

TASTE: Soft and smooth light body with a crisp hop flavor and intensely hoppy aroma

MOUTHFEEL: Smooth, silky, soft

CITRUS | PINE | HERB

7.2% ALC/VOL - 12 OZ - 55 IBU