

BREWING  
 **INDEED**   
COMPANY



Cold enough for ya? Much like Minnesota's reputation, there's more to Nice & Cold IPA than meets the eye. Less to do with the temperature of the beer and more to do with the crisp and crystal clear qualities that lagers present, a cold IPA is fermented with lager yeast in the lower 60°F range with the crispness coming from the addition of flaked rice in the mash. In collaboration with the hop masters at HAAS, Nice & Cold IPA features a healthy dose of hop character while maintaining the drinkability of your favorite domestic.

### THE GOODS

**MALT:** Pilsner, Pale Ale, Sauermalz

**HOPS:** HBC 586 Lupomax, El Dorado Incognito, Mosaic Spectrum

**YEAST:** L17 Harvest

**SPECIAL INGREDIENT:** Flaked rice

### THE EXPERIENCE

**VISUAL:** Hazy golden

**AROMA:** Stone fruit, mango, tropical

**TASTE:** Bare bones malt bill lets the hops shine: guava, citrus, and lychee abound in this easy-drinking cold IPA

**MOUTHFEEL:** Bubbly and dry



MANGO



CITRUS



LYCHEE

6.5% - 70

ALC/VOL

IBU