



BRUT IPA

A Different Breed of Bubbly

THE BEER

Though we're nestled on a 19th century American hop farm, our roots stretch back across time and water, all the way to Belgium. Brut IPA brilliantly expresses the best of both proud brewing cultures. Dry-hopped with Mandarina Bavaria, Citra and Calypso, and patiently bottle conditioned in our cellars, this sparkling sensation is beautifully balanced and intriguingly effervescent. With a bright burst of hops and only 140 calories, it's a perfect match for life's lighter moments.

TASTING NOTES

Brut IPA pours a light straw color with resplendent clarity rarely seen in today's IPAs. Aromas of dank resinous pine, grapefruit and pineapple lead into a wonderfully light mouthfeel, and lively, champagne-like effervescence. The finish is crisp and tremendously dry, leaving you thirsting for more.

FOOD PAIRINGS

Brut IPA's lively carbonation and crisp, dry finish make it a welcome addition to every table. Pair it with sharp cheeses, rich, fatty proteins, and spiced desserts.

FAST FACTS

FERMENTABLES

Pilsner malt, flaked corn

HOPS

Bravo, Citra, Calypso, Mandarina Bavaria

DRY-HOPS

Mandarina Bavaria, Calypso, Citra

YEAST

Primary - American Ale Yeast
Bottle Conditioning - Ommegang Yeast

ABV 6.3%

IBU 49

SRM 4

FG -.8 plato

CAL 140 (per 12oz btl)

AVAILABILITY

12oz 4pk bottle only
First Ships December 2018
Ommegang Complex Pricing



6 49440 00183 5

12oz BOTTLE



6 49440 00184 2

4x12oz 4 PACK



6 49440 00185 9

CASE