

2019 HOPSTATE IPA

India Pale Ale Brewed with 100% NYS Hops

THE BEER

Brewed entirely with New York State hops, *Hopstate IPA* is our annual tribute to a storied past and a bright future. In the late 1800s, upstate New York produced 80% of the nation's total hops. The crop was central to the region's economy, but blight and Prohibition combined to destroy the industry. Today, the NYS hops industry is steadily rebuilding, and we're proud to play our part by brewing with the fruits of our local farmers.

TASTING NOTES

Hopstate IPA pours hazy pale orange with a lively white head. Bright citrus notes dominate the aroma, underpinned by vibrant floral hop character. Flavors of fresh-squeezed orange juice are married to a soft, pillowy mouthfeel with moderate bitterness, and a slightly sweet finish with hints of candied orange peel.

FOOD PAIRINGS

The brilliant citrus flavors of *Hopstate IPA* are a perfect contrast for grilled foods. Bring some to your next barbeque and try with wings, sausages, grilled Brussels sprouts or spiced black bean burgers.

FAST FACTS

FERMENTABLES

Caramel steam malt. NY 2-row malt from 1886 Malt House, Fulton NY

HOPS

100% NYS Hops Cascade, Chinook, Michigan Copper, Triple Pearl

YEAST

London ale yeast

SHELF LIFE

Draft 6 months
Cans 4 months



AVAILABILITY

16oz 4-pack cans 1/6 bbl kegs Ships July 2019 Ommegang Complex Pricing







