



SILENT PARTNER IPA

DRY-HOPPED INDIA PALE ALE WITH CARAMEL STEAM MALT

THE BEER

Patient and powerful, steam is the engine that drives our brewhouse alchemy. In this hop-forward limited release, we use caramel steam malt – two-row barley kiln-roasted with water vapor– for a soft, smooth sweetness that complements the hops' bright fruit.

TASTING NOTES

Appearance: Pale orange, slight hazy, white head

Aroma: big tropical fruit aromas- mango, pineapple, citrus

Flavor: flavor follows aroma with juicy tropical fruit up front followed by pleasant sweetness from caramel malt

Mouthfeel: smooth, creamy, medium body.

Finish: low bitterness, slightly dry, with subtle lingering sweetness.

FAST FACTS

FERMENTABLES

2 row Base malt, Oat Flakes,
Caramel Steam malt

ABV 6.5%

IBU 40

HOPS

Bittered with Hallertau Magnum.
Whirlpool additions of Simcoe,
Mosaic, Citra. DDH'd, 1st with
Mosaic and Ekuanot, and 2nd with
Mosaic and Citra

AVAILABILITY

4pks of 16oz cans

YEAST

English ale yeast



16oz CAN