



TRIPLE HOP SAUCE

TRIPLE DRY-HOPPED IPA, ALC. 7,7%

With Summer just around the corner we wanted to make another one-off banger... So we thought “what’s bigger than a DDH IPA... A TDH IPA”. We wanted it to be massive, full bodied and intense, but also easily drinkable - and we think we nailed it.

We brewed a juicy beer and added TONS of hops - not 2 times but 3. We split the hops three ways equally - 33% Mosaic, Citra and Idaho 7.

This is a very limited beer for us, so we really hope you enjoy it.

INGREDIENTS

MALT: PILSNER MALT, OATS, WHEAT, FLAKED BARLEY

HOPS: MOSAIC, CITRA, IDAHO 7

YEAST: ALE

ABV 7,7% IBU 40 OG 21 P

PACKAGING

50 CL CANS / 30 L KEY KEG

BEST BEFORE

9 MONTHS

APPEARANCE

GOLDEN PALE

AROMA

INTENSELY FRUITY (CITRUS) AND DANK

FLAVOUR

HOP FORWARD WITH A TON OF CITRUS AND MANGO. TROPICAL WITH A TWANGY PINEYNESS IN THE END.

BODY

SWEET BUT NOT TOO SWEET, SLIGHTLY BITTER, AND MOREISH FOR THE 7,7%