

HOP HARVEST ALE

Malt Varieties: Organic Pale, Organic Wheat, Organic Munich, Organic Crystal blend, Organic Chocolate and Roast malts

Hop Varieties: Amarillo, Magnum, FRESH Amarillo leaf hops

Dry-hops: Amarillo, Simcoe, Centennial, Columbus

OG: 14^oP

ABV: 6.0%

IBU: 56

Description:

Brewed each year to celebrate the harvesting of hops by farmers all across the Yakima Valley.

Our good friend and hop grower, Darren Gamache, provided us with a few large bags of freshly harvested Amarillo hops from his ranch for use in this delightful IPA of an ale.

We added both hop pellets and flowers throughout the brewing process, from the mash tun, to the kettle, on the way to the fermenter, and finished by dry-hopping the fermenter twice after the beer was finished. The depth of hop flavor and aroma attest to use of over 15 pounds of hops in this 300 gallon batch.

