



BEER #209

BEER

NULL

TASTING NOTTES

RFI ARTIST

DV G CTVI F

SWOON IPA

SO ENCHANTING, IT'LL SEND YOUR TASTE BUDS INTO A FLAVOR-FUELED FREE FALL. BURSTING WITH LUSH WAVES OF TROPICAL FRUIT AND BRIGHT CITRUS, THIS BREW LIFTS YOU UP, THEN LEAVES YOU WEIGHT-LESS IN PURE HOP BLISS.



SWEET ORANGE, TROPICAL, PINEAPPLE, JUICY

ALEJANDRO PARRILLA IS AN ILLUSTRATOR BASED OUT OF MADRID. ALEJANDRO GREW UP DOODLING DURING MATH CLASS, AND THEN WENT ON TO STUDY FINE ARTS AND GRAPHIC DESIGN, FOCUSING ON ILLUSTRATION. ALEJANDRO IS ALWAYS NOSTALGIC FOR THE 90S, MISSING THE BRIGHT, COLORFUL PLASTIC TOYS AND SUMMERS WITH WATERGUNS. HIS WORK IS INFUSED WITH HIS VIBRANT IMAGINATION AND NOSTALGIA FOR HIS YOUNGER YEARS.

WWW.INSTAGRAM.COM/_PARRILLA

FOR SWOON IPA, WE USED THE "DIP HOPPING" TECHNIQUE, ADDING MOSAIC HOPS TO THE FERMENTOR WITH HOT WATER TO REMOVE DANK, HARSH NOTES, LEAVING INTENSE BRIGHT CITRUS AND FRUIT AROMAS AND FLAVORS. WE THEN ADDED THE BEER, FERMENTING IT ALL TOGETHER FOR HOP BIOTRANSFORMATION, AND FINISHED WITH DRY-HOPPING USING MORE MOSAIC CRYO, NELSON CRYO, AND CRYSTAL FOR A BOLD, AROMATIC IPA.

6.2%

62

GOLD

ALC/VOL

IBUS

COLOR

45



TULIP PINT

IDEAL SERVING TEMP.

SUGGESTED GLASSWARE

INGREDIENTS:

LOCAL BULL RUN WATER, BARLEY, HOPS, YEAST

MALTS:

NW PALE

HOPS:

MOSAIC, NELSON, CASCADE, CRYSTAL, SIMCOE

