

## Long Trail VT IPA

Long Trail Brewing Co.

### STYLE

New England-style IPA

### ABV

6.00%

### IBUS

30



### FOOD PAIRINGS

Mango-Chili Chicken, Cobb Salad

Long Trail's brewers have been developing this recipe for the past year; playing around with yeast strains and hop combinations in search of a smooth, juicy offering that pleases palates. With VT IPA they found the perfect balance of tropical fruit and citrus flavors through a heavy dry-hopping of Citra and Amarillo hops, which give distinct tangerine, mango, pineapple and grapefruit character. The juicy hop profile is complemented by the grist, which features a heavy hand of flaked oats and aromatic Munich malt to deliver a smooth mouth feel and hazy appearance. What sets this beer apart -aside from the soft bitterness- is the introduction of a new yeast strain that provides the beer with more neutral notes and juicy esters that enhance the hops.

### SCORE

## Long Trail VT IPA

Long Trail Brewing Co.

### STYLE

New England-style IPA

### ABV

6.00%

### IBUS

30



### FOOD PAIRINGS

Mango-Chili Chicken, Cobb Salad

Long Trail's brewers have been developing this recipe for the past year; playing around with yeast strains and hop combinations in search of a smooth, juicy offering that pleases palates. With VT IPA they found the perfect balance of tropical fruit and citrus flavors through a heavy dry-hopping of Citra and Amarillo hops, which give distinct tangerine, mango, pineapple and grapefruit character. The juicy hop profile is complemented by the grist, which features a heavy hand of flaked oats and aromatic Munich malt to deliver a smooth mouth feel and hazy appearance. What sets this beer apart -aside from the soft bitterness- is the introduction of a new yeast strain that provides the beer with more neutral notes and juicy esters that enhance the hops.

### SCORE

## Long Trail VT IPA

Long Trail Brewing Co.

### STYLE

New England-style IPA

### ABV

6.00%

### IBUS

30

### FOOD PAIRINGS

Mango-Chili Chicken, Cobb Salad

Long Trail's brewers have been developing this recipe for the past year; playing around with yeast strains and hop combinations in search of a smooth, juicy offering that pleases palates. With VT IPA they found the perfect balance of tropical fruit and citrus flavors through a heavy dry-hopping of Citra and Amarillo hops, which give distinct tangerine, mango, pineapple and grapefruit character. The juicy hop profile is complemented by the grist, which features a heavy hand of flaked oats and aromatic Munich malt to deliver a smooth mouth feel and hazy appearance. What sets this beer apart -aside from the soft bitterness- is the introduction of a new yeast strain that provides the beer with more neutral notes and juicy esters that enhance the hops.

### SCORE



## Long Trail VT IPA

Long Trail Brewing Co.

### STYLE

New England-style IPA

### ABV

6.00%

### IBUS

30

### FOOD PAIRINGS

Mango-Chili Chicken, Cobb Salad

Long Trail's brewers have been developing this recipe for the past year; playing around with yeast strains and hop combinations in search of a smooth, juicy offering that pleases palates. With VT IPA they found the perfect balance of tropical fruit and citrus flavors through a heavy dry-hopping of Citra and Amarillo hops, which give distinct tangerine, mango, pineapple and grapefruit character. The juicy hop profile is complemented by the grist, which features a heavy hand of flaked oats and aromatic Munich malt to deliver a smooth mouth feel and hazy appearance. What sets this beer apart -aside from the soft bitterness- is the introduction of a new yeast strain that provides the beer with more neutral notes and juicy esters that enhance the hops.

### SCORE

