

Samuel Adams Rebel™ IPA

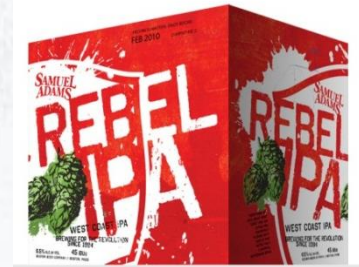
Product Details

Brewed with all American hops from the Pacific Northwest the result is a refreshing, flavorful IPA with the bright citrus and grapefruit flavors and subtle pine notes that drinkers love in West Coast IPAs.

Style	IPA (India Pale Ale)
Malt Varieties	Samuel Adams two-row pale malt blend, Caramel 60
Hop Varieties	American Cascade, Simcoe, Centennial, Chinook, Amarillo
IBUs	45
Color/SRM	Bright Copper / 11
ABV / ABW	6.5% / 5.1%
Yeast Strain	Samuel Adams ale yeast
First Brewed	2013

Packaging

Packages: 6-pack, 12-pack



Displays



Rebel IPA

TASTING STEPS

Appearance: Bright copper

Aroma: Big citrus, piney, fruity with underlying caramel malt character

Flavor: Fruity, floral, spicy American hops flavors like - grapefruit, orange, piney and resinous.

Mouthfeel: Medium bodied

Finish: Bright fruit character and a wonderful lingering hop bitterness.

FIVE PACIFIC NORTHWEST HOPS

Cascade: Distinct citrus and grapefruit flavor with subtle floral balance.

Simcoe: Dramatic grapefruit peel and pine notes.

Centennial: Intense citrus flavor with clean resinous notes.

Chinook: American pine character with slight spice note.

Amarillo: Orange, grapefruit, and notes of tangerine with sweetness from the fruit character

FOOD PAIRINGS

Rebel IPA pairs well with spicy foods where the hops accentuate the heat (Indian, Mexican, especially cilantro and lime to accent the citrus, Thai, Buffalo)

Small Plates: Salad with mandarin oranges, Rebel IPA beer-battered fried pickles, sharp cheddar or blue cheeses, buffalo chicken dip

Entrees: Rebel IPA braised pork belly, pork carnitas tacos, seafood fra diavolo, chipotle BBQ ribs, grilled steak with chimichurri, spicy thai noodles, mac and cheese

Desserts: Carrot cake, chocolate chili cookies



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LOVE OF BEER