



Torpedo Extra IPA

Sierra Nevada and hops go hand in hand. What began as a crazy idea scribbled in a pub eventually became our newest year-round hop bomb, Torpedo Extra IPA. The first beer to feature our “Hop Torpedo”—a revolutionary dry-hopping device that controls how much hop aroma is imparted into beer without adding additional bitterness. Torpedo Extra IPA is an aggressive yet balanced beer with massive hop aromas of citrus, pine and tropical fruit.



• From Dry Hops to Torpedo

We work hard to get strong hop flavors into our beers and one of the ways we do that is through dry hopping. Dry hopping refers to the addition of whole-cone hops to the fermentation tanks. The addition of hops to cold beer allows the aromatic oils and resins to infuse the beer with flavor and aroma without adding any additional bitterness.

Traditional dry hopping uses nylon sacks stuffed with hops and suspended in the tank. We found that as we removed the hop sacks, even after weeks suspended in beer, we'd occasionally find the center to be dry, meaning that the hops never came in contact with the beer. We thought there had to be a better way and, nearly ten years ago, an idea was sketched in a bar that changed the way we dry hop. In 2009, that idea became a reality with the invention of the Hop Torpedo. The Torpedo is a stainless steel device packed with whole-cone hops and sealed against pressure. Fermenting beer is circulated out of a fermenter, through the column of hops, and back into the fermentation tank. This circulation method is easily manipulated through time, temperature and speed. We can control what types of flavors and aromas we extract from the hops and how those aromas will appear in the finished beer.

ENJOY WITH

Lamb, Duck, Southwestern Cuisine, Aged Cheddar

