If I I @ STBCBEER Nu Skool IPA

New American Hops with a Tropical Twist AVAILABLE YEAR-ROUND • 6% ABV • 55 IBU 12 oz CANS (6pk), 12 oz BOTTLES (6pk) & DRAUGHT





#NuSkoolIPA

We spent over a year prototyping R&D versions of Nu Skool. This final version is one special beer. It is an IPA with a slight malty sweetness, but overall balanced & brimming with **tropical**, **fruity, spicy, piney & citrus character**. To contrast our IPA, which most closely resembles a traditional English IPA in malt & hop bills, we wanted to brew **an India Pale Ale in a new way**. West Coast brewers have been brewing **lighter**, more "Americanized," **yet still full of hop character** & our brewers wanted to try their hand by brewing their take.

HOP PROCESS: We used **3.5 lbs. of "new** school" varieties of hops per barrel of beer. We load our hopback to the brim with Mosaic hops for a big tropical fruit character. A nice whirlpool dose of experimental hop #07270 gives the beer a flavorful, resinous character. We then dry hop this beer on two separate days with a large amount of Mosaic hops in our hop cannon & Simcoe + Equinox two days later.

STYLE: India Pale Ale

BREWED SINCE: 2016

ABV: 6.0% IBU: 55

FERMENTATION: Ale yeast, four varieties of hops, and three varieties of malts

COLOR: Gold

EFFERVESCENCE: Generous carbonation

NOSE: Citrus, tropical, floral a bit piney & dank

FLAVOR: Crisp, clean, resinous, tropical fruity, slightly malt sweet, balanced by american hops

BITTERNESS: Moderate

BODY: Medium, smooth & resinous

SERVING TEMPERATURE: 45-50°F

AVAILABILITY: Year-round

PARTICULARLY TASTY WHEN PAIRED WITH

 \square smoked ribs \square spicy foods \square shellfish