

DOUBLE NEW ENGLAND IPA AFTER GLOW

8.4% 26.8 IBU

HAILING FROM VERMONT, WHICH IS WHERE NEW ENGLAND IPAS WERE FIRST BREWED, IT IS ONLY NATURAL THAT WE WOULD HAVE OUR OWN TAKE ON THIS STYLE OF BEER – AND AFTER GLOW IS IT. WE TOOK OUR REGULAR NE IPA RECIPE AND AMPLIFIED IT WITH A BIGGER MALT AND HOP PROFILE. IT'S CLOUDY, FRUITY, AND SUPER JUICY WITH AN ARTFULLY REFINED BITTERNESS. DID WE MENTION THE SMOOTH HIDDEN ALCOHOL? IT'S A CRUSHER, AND IT WILL HELP YOU GET YOUR GLOW ON.

INGREDIENTS

MALT

Pilsner, malted oats, flaked oats, unmalted wheat, dextrose.

HOPS

Citra, Belma, Strata, Nelson.

YEAST

House Ale.



FLAVOR PROFILE

Tropical fruit, lemon, white wine.

TASTING NOTES

Toasty, lightly honey-sweet malt notes with hints of cracker give this beer a clean bitterness and a bright floral and citrusy character. Fruity aromas grace the nose.

HISTORY

Around 2003, a small Vermont brewpub – Alchemist – set out to produce a beer with as much hop flavor and aroma as possible, without the constraints of traditional methods, such as the clarity that comes from filtering or the heavy bitterness often associated with traditional India Pale Ales. The result was a beer they named Heady Topper, which used a yeast strain that provided an almost juicy and fruity flavor profile.

The popularity of Heady Topper grew rapidly, inspiring other brewers in New England to replicate the brewing techniques. It wasn't until 2017, though, that the Brewers Association, a non-profit organization of brewers with nearly 6,000 U.S. brewery members and 37,000 individual members, recognized this new style and officially established the category of New England IPA.

Today, New England IPAs are one of the most-popular beers being produced by brewers across the country. Beer drinkers seemingly can't get enough of this very flavorful style of beer, including our own beer connoisseurs at Lincoln & South.

FOOD PAIRINGS

Rich and hearty burgers, French fries, and complex pizzas. Aged cheddar cheese, goat cheese, blue cheese, aged meats, and pickled vegetables. Indian cuisine that is spice forward and balanced by yogurt and cream-based sauces. Pork tenderloin and crème brûlée.

LINCOLN & SOUTH
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