

NEW ENGLAND CITRA IPA HEARTS & ARROWS

6.8% 32.8 IBU

OUR NEW ENGLAND-INSPIRED HEARTS & ARROWS CITRA IPA GREETES YOU WITH AN AROMATIC, HOPPY HELLO OF ORANGE AND PEACH. IT'S BOTH COMPLEX AND CRUSHABLE WITH A LINGERING, FRUITY FINISH, REFRESHING AS A BEAM OF SUN SPILLING OVER CALIBOGUE SOUND. PAIRS WITH YOUR FAVORITE BURGER AND FRIES, OUR OWN PILSNER PULLED PORK SLIDERS, ARTISAN PIZZAS, AND LAZY AFTERNOONS ON THE BEACH.

INGREDIENTS

MALT

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

HOPS

El Dorado, Vic Secret, Citra, Citra Cryo.

YEAST

House Ale.



TASTING NOTES

A pale base that is opaque and shiny, with a light-reflecting haze, topped with dense, white foam. Vibrant aromas of tropical fruits. Juicy flavors of orange and peach with a creamsicle mouthfeel. Finishes with a refreshing zing.

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
BREWING COMPANY

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