# TRIPLE NEW ENGLAND IPA SEA FOAM

# 10.0% 29.2 IBU

OUR COLLABORATION BEER BREWED WITH OUR FINE FRIENDS FROM FOAM BREWERS IN BURLINGTON, VERMONT, THIS TRIPLE NEW ENGLAND IPA WAS INSPIRED BY THE BOTTOMLESS SUNDAY MIMOSAS SERVED ACROSS MOST OF HILTON HEAD ISLAND. WE STARTED WITH A TRIPLE IPA BASE BEER AND THEN ADDED MOUNTAINS OF TANGERINE PUREE TO GIVE THIS CONCOCTION JUICE, JUICE, AND EVEN MORE JUICE.

### INGREDIENTS

### MALT

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

#### HOPS

El Dorado, Citra, Idaho-7.

#### YEAST

House Ale.

# FLAVOR PROFILE

Tangerine, Champagne.

# **TASTING NOTES**

A hazy base that is opaque and shiny, with a light-reflecting haze, topped with dense, white foam. Vibrant aromas of tangerines and Champagne. Juicy flavors reminiscent of a mimosa. Soft and effervescent, you can feel the bubbles bouncing on your tongue.

## 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 nonprofit 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.

