

DOUBLE NEW ENGLAND IPA

THREE THUMBS UP

8.7% 42.7 IBU

DOUBLE IPAS TAKE A REGULAR IPA AND AMPLIFY IT WITH A BIGGER MALT AND HOP PROFILE. THREE THUMBS UP HAS TONS OF JUICE AND A RICH TEXTURE BECAUSE OF THE EXTRA BREWING TIME. A GOOD BUDDY'S FAVORITE PHRASE FOR HIS HIGHEST PRAISE – SOMETHING BETTER THAN EXCELLENT – IS “THREE THUMBS UP.” WHEN WE FIRST TASTED OUR DOUBLE IPA, WE IMMEDIATELY THOUGHT OF THAT. WE HOPE YOU DO, TOO.

INGREDIENTS

MALT

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

HOPS

Centennial, Citra, Mosaic.

YEAST

House Ale.



TASTING NOTES

This one has tons of juice, with big fruit aromas and hints of citrus and berries. The passion fruit adds an essence of pineapple (some swear it is kiwi), making this double IPA silky smooth with a full body. Because it goes down easy and is endlessly refreshing, it is the perfect beer for summer, which, here on the island, is most any time of year.

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.

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