



# HOUSE OF CLAY

## Rye IPA

### *Ingredients & Stats*

**Grain & Adjuncts:** 2-Row, Rye Malt, Munich Malt, Amber Malt, Cane Sugar  
**Hops:** Bravo, Centennial, Cascade, Falconer's Flight

**Yeast:** House English Ale Strain  
**ABV:** 7.2%  
**IBU:** 68  
**SRM:** 6.3

### *Flavor Description*

Our IPA is rich with citrus, pine, & tropical fruit from copious amounts of hops added late in the kettle and the fermentation tank. We focus on late hop additions making the bitterness well-balanced with the hop profile. Rye notes sneak in with a sharp kick that really lifts the hops on your palate. Many non-IPA drinkers even enjoy this balanced IPA!

### *Story Behind the Name*

House of Clay is a tip of the hat to the nation's first African American college Shaw University, which was founded in 1865. The students & professors were so excited to have their own university that they built all of the buildings out of handmade clay bricks together. We built a lot of our equipment by hand so we thought this historical story fitting.

### *History of Style*

IPAs have a rich English history being used to sustain sailors that were ferrying shipments to India, hence the name India Pale Ale. They found that alcohol & hops helped to preserve the beer on the long journey. Americans took the style and began added their natively-grown citrusy hops in greater quantity and thus the American IPA was born.

**Availability:** Year-Round; draft, growlers, 22 oz bottles

**Age-ability:** No  
**Vegan-friendly:** Yes, we don't use animal products in this beer.