



# ACORN

## Session IPA

### ***Ingredients & Stats***

**Grain & Adjuncts:** 2-Row, Munich II, Caramel 60 Malt, Biscuit Malt

**Hops:** Chinook, Comet, Citra

**ABV:** 4.3%

**IBU:** 44

**SRM:** 6

**Yeast:** House English Ale Strain

### ***Flavor Description***

A balance of piney resin and bright citrus is struck through the use of chinook, comet and citra hops. The firm, but not overpowering bitterness is balanced by a biscuity, toasty and lightly sweet malt character. Clocking in at a wee 4.3% ABV, you can have your hops and drink them too!

### ***What's in a Name?***

While most IPA's clock in well over 6% abv, our session IPA is comparatively diminutive. Just as the humble acorn contains the mighty oak for which our city is famous, this session IPA packs a mighty punch in a small package.

### ***History of Style***

Session IPA's are relative new comer to the beer scene, cramming all of the hop flavor, aroma and bitterness of a standard American IPA in to a lighter, more quaffable base. Typically clocking in at 4.5% abv or below, this style is perfect for the modern, hop centric, craft beer drinker.

**Availability:** Spring Session Series - March-May

**Age-ability:** No! Drink Fresh!

**Vegan-friendly:** Yes! We don't use animal products in this beer