



The **WALTER** Imperial IPA

Ingredients & Stats

Grain & Adjuncts: 2-Row, Carapils,
Caramel 40 Malt, Corn Sugar

Hops: Warrior, Columbus, Centennial,
Citra, Simcoe, Mosaic

Yeast: House English Ale Strain

ABV: 9%

IBU: 130

SRM: 5.5

Flavor Description

Six American hop varieties are used in the boil and extensive dry hopping to produce a brash, aromatic symphony including elements of tangerine, pineapple, lemon and pine, finishing with a bracing bitterness that will leave you wanting for more.

What's in a Name?

Our fair city's namesake, Sir Walter Raleigh was a true renaissance man: a writer, soldier, scholar, politician, courtier, spy, and explorer. With this intrepid namesake, it was only fitting to brew a beer as bold as the man. Pushing the limits of the brewer's craft, the result is The Walter: the perfect beer for whatever adventures life may have in store.

History of Style

Imperial IPAs are a relatively new style. As American craft brewers (and drinkers) found themselves more and more enamored with the wonderful hop bouquet in their IPAs, the next logical step was to push it to the limit. The higher alcohol content, light body and dry finish all serve to maximize the hop impact while making them deceptively drinkable for their heft.

Availability: Year-Round; Draft

Age-ability: No! Drink Fresh!

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