



Bottomcutter IPA

Year-round availability (1/6ths, 1/2s, and 6-packs)

Bottomcutter IPA is named after the tractor that leads the truck and Topcutter through the rows during hop harvest. It is our take on the Imperial (or double) IPA category. It is true to the west coast style. Bottomcutter is heavily hopped in the kettle—providing it's intense flavor and bitterness. It is also heavily dry hopped which accounts for its intense aroma profile. This beer finishes very dry for the style—using just enough malt to balance. That makes it very drinkable, and very dangerous considering the elevated alcohol content.

Tasting Notes: Medium-high aroma intensity. Hops are very dominant with primary aromas of pine, cedar, citrus, dank resin, and tropical fruit. Hops dominate the flavor, which include grass, herbal, tropical fruit, dank resin, and booze. Some malt aroma or flavor, but not much. Intense bitterness with slight astringency permitted. Medium body with whole palate sensation.

ABV: 8.2%

IBU: 100

OG: 17.4°P

FG: 2.5°P

Malts: 2-Row, Munich, C-10, Carapils, Dextrose (corn sugar)

Hops: Citra, Simcoe, Ekuanot, Mosaic, Warrior

Yeast: BBBC House Strain