

THE PIKE BREWING CO.
SEATTLE USA

BOTTLE

DRAFT

OG

1.076

ALCOHOL

8.00% ABV

MALT VARIETIES

**PALE, MARIS OTTER PALE
CRYSTAL, CARAPILS, MUNICH**

HOP VARIETIES

**YAKIMA VALLEY:
COLUMBUS, CENTENNIAL
CHINOOK, AND CASCADE**

www.pikebrewing.com

(206) 622-6044

22 oz. Bottles
15.5 GALLONS

IBU

80

COLOR

**TURBID
AMBER**

**DRY HOPPED WITH
WA. AMARILLO
& PALISADES**

FLAVOR PROFILE **A** bouquet of herbal flowers is followed by the dry, crisp, evergreen and citrus character of humulus lupulus (hops), on the palate. This hop elixir is balanced with smooth, biscuity, earthy malt flavors; is dry-hopped and unfiltered to preserve all its wonderful hop character and aroma.

HISTORY

In the late 18th century, English brewers began to export ale to India and other parts of the British Empire by adding more hops, a natural preservative. Humulus lupulus also added flavor and aroma. This was the heyday of India Pale Ale but by the mid 1900s the hop intensive style was almost lost. Because Washington State is America's hop capital, breweries in the Pacific N.W. revived the IPA style in the 1980s. The trend spread nationally and ultimately influenced beers in England and even in Belgium. That "more is better" ultimately led U.S. brewers to double hop these beers; the double IPA was born. To commemorate the first Seattle Beer Week in May of 2009, Pike was chosen to brew a commemorative ale, a Double IPA.