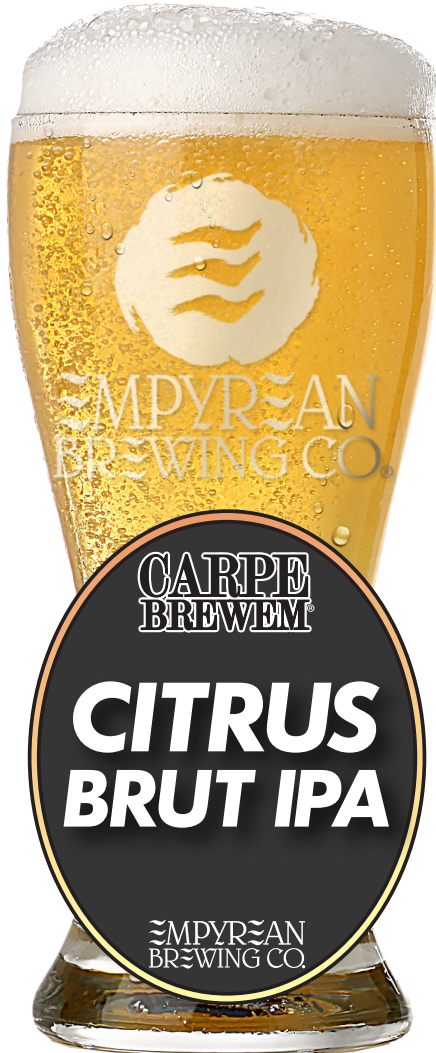




EMPYREAN  
BREWING CO.



CARPE  
BREWEM®

## CITRUS BRUT IPA

*We brewed this celebratory IPA to ring in the new year. Using a dash of orange peel and loads of citrusy Ahtanum hops, the key to this beer is the enzyme we use to create a dry finish while also boosting the alcohol content.*

*Citrus Brut IPA is spritzy, with fresh orange aromas and a light finish. Like champagne, this beer hides its 7% alc/vol well and drinks like a much lighter beverage. This beer is great when mixed with orange juice to make Beermosas.*

**SPECS:**

7% Alc/Vol  
30 IBUs  
13.25° OG

**HOPS:**

Ahtanum,  
Mandarina,  
Columbus

**MALTS:**

2-row

**FOOD PAIRING:**

Spicy foods, smoked meats and fruity desserts.

**AVAILABILITY:**

Small batch. Draft only,  
1/2 barrel and 1/6 barrel.

**SALES CONTACT:**

Ben Matya  
402-430-0531  
Empyrean Brewing Co.  
729 Q Street  
Lincoln NE 68508