



EMPYREAN
BREWING CO.®

CARPE
BREWEM®

FALL HAZE IPA



For our Fall Haze IPA, we feature Nebraska-grown hops from Christensen Hop farm in Fort Calhoun. Using a stronger base for the cooler months of fall, we then let massive amounts of hops bio-transform with our yeast, which is the essence of Hazy IPA. Both of these hop varieties are new in the last four years and are just now starting to show up in beers around the country.

You'll find the fluffy head and juicy body present aromas of citrus and peach followed by flavors of tangerine and star fruit, with a firmly bitter finish to remind you it IS an IPA.

SPECS:

7% Alc/Vol
30 IBUs
13° OG

HOPS:

Mt. Rainier, Experimental 074
hops

MALTS:

Pale 2-row, CaraRed, Aromatic,
White Wheat, Flaked Oats

AVAILABILITY:

Draft,
1/2 barrel / 15.5 US gal
1/6 barrel / 5.2 US gal
Bottles,
Select variety 12pk

SALES CONTACT:

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