



GNARLY BARLEY BREWING

JUCIFER IPA - Juicy/Hazy IPA, dry-hopped with Citra & Mosaic

DESCRIPTION

A devilishly delicious juicy/hazy IPA dry-hopped with massive amounts of Citra® and Mosaic®. This brew lends impressions of tropical fruit - papaya, mango, passionfruit and grapefruit. Jucifer is fermented with our house hazy yeast and finishes with a soft mouthfeel that will keep you wanting more. All Hail Jucifer!

SPECIFICATIONS

Style: Juicy Hazy IPA

Alcohol: 6% by Volume

Perceived Bitterness: Mild to Moderate

Fermentables: 2-Row, Flaked Wheat, Oats

Hops: Cascade, dry-hopped with Cryo Citra®, Cryo Mosaic®

TASTING NOTES

Light golden hue, very hazy, bright aroma of tangerines, papaya, passion fruit & grapefruit, soft bodied and medium mouthfeel, moderate effervescence, low to moderate bitterness, juicy citrus flavor finish.

PAIRING SUGGESTIONS:

citrus salads, salsa, ceviche, fruits & veggies, dishes accented with lemon or orange (fish & chicken). Cheese: feta, brie, mild cheddar, havarti, zesty queso dip, spicy dishes.

AVAILABILITY:

Availability: Year-Round

Where to buy: Brewery Taproom & Retailers in Louisiana

Format: 5.16 gallon 1/6bbl keg, 4/6pk/12oz Can

SHELF LIFE: 90 DAYS at standard beer storage temperature, 40-55 degrees Fahrenheit

DATE CODE: PACKAGED ON / DATE FORMAT: MM/DD/YY / Date Code Location: Bottom of Cans & Keg Collar.

FIRST INTRODUCED: MAY 2017

Award: GOLD 2021 U.S. Open Beer Championship, Jucifer took Gold for Juicy/Hazy IPA

Description for online store items:

Gnarly Barley Jucifer IPA is a juicy/hazy IPA dry hopped with Citra and Mosaic for impressions of tropical fruit aroma and flavor such as pineapple, orange, grapefruit and passion fruit. Jucifer is brewed with a variety of barley, wheat and oats for a soft mouthfeel. Heavily dry hopped but not overly bitter.