



Our Annual "Farm-to-kettle" brew features freshly harvested hop flowers driven straight from the field to the brewery. Totaling over 10 lbs. per barrel, we layer in late additions from the whirlpool through fermentation, to extract as much hop oil as possible. This year's edition features the groundbreaking varietal, Krush, formerly known as HBC-586 and well known for its intense tropical fruit profile. Appropriately, the malts take a backseat and allow the star of the show to shine.

