



HOUSE OF CLAY

Rye IPA

Ingredients & Stats

Grain & Adjuncts: 2-Row, Rye Malt, Munich Malt, Amber Malt

Hops: Bravo, Centennial, Cascade, Citra, Falconer's Flight, Simcoe

Yeast: House English Ale Strain

ABV: 7.1%

IBU: 68

SRM: 6.3

Flavor Description

Our IPA is rich with citrus, pine, & tropical fruit from copious amounts of hops added late in the kettle and the fermentation tank. We focus on late hop additions making the bitterness well-balanced with the hop profile. Rye notes sneak in with a sharp kick that really lifts the hops on your palate while providing a counterpoint to the bitterness. Peppy enough for hop heads, yet balanced enough to entice even the most fickle of non-IPA drinkers

What's in a Name?

House of Clay is a tip of the hat to the nation's first African American college Shaw University, founded in 1865. There was so much excitement to get the university off the ground that the original buildings were constructed from handmade clay bricks laid by the students and faculty. We built a lot of our equipment by hand so we thought this historical story fitting.

History of Style

IPAs have a rich English history being used to sustain sailors that were ferrying shipments to India, hence the name. They found that alcohol & hops helped to preserve the beer on the long journey. Americans took the style and began added their natively-grown citrusy hops in greater quantity and thus the American IPA was born.

Availability: Year-Round; Draft, Growlers, Cans

Age-ability: No! Drink Fresh!

Vegan-friendly: Yes! We don't use animal products in this beer.