

# FIRESTONE DOUBLE JACK IPA

DOUBLE (IMPERIAL) IPA

Funny how brothers settle things the old fashioned way. Try brothers-inlaw, who own a brewery together. Adam, AKA The Bear, and David, AKA The Lion, may battle, epically at ties, but at least neither ever forgets it's for the epic love of beer.

Adam's gravitation towards brewing started at an early age. The brewing ideas all launched in converted wine making equipment – mostly with mixed results. But the hook was set when the first recipe for Double Barrel Ale was attempted. All that was needed to take his idea beyond a pipe dream was a partner. Many were approached with the idea but none were interested. That is until he persuaded one Englishman who happened to be married to his sister. The pair soon dreamed of building an unparalleled regional brewery, one that combined the authenticity of Old World craft with the innovative spirit of California.

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#### FIRESTONE WALKER BREWING COMPANY

PASO ROBLES, CALIFORNIA

MALTS: METCALF & KENDALL, MUNICH, SIMPSON'S LIGHT CRYSTAL HOPS: WARRIOR, COLUMBUS, CASCADE, CENTENNIAL, AMARILLO, CASCADE, CENTENNIAL AND SIMCOE











#### HOW IT LOOKS

This beer pours a clear, honey-coloured gold with a fluffy white head that dissipates quickly into a thin layer of bubbles and a nice lacing.

## HOW IT SMELLS

Big aromas of grapefruit and tangerine up front with some stone fruit and pine following on the nose. This double IPA also showcases some undertones of bready malt and caramel.

## FOOD PAIRING

Pair this beer with seared shrimp and smoky, cheddar grits. The caramel malt melds well with the tangy, smoky cheddar and the big citrus and pine hop flavours stand up to the rich, creaminess of the grits.





Stone fruit shines through on first taste with pine and blue basil quickly following. Some bright notes of tangerine and grapefruit meld with a substantial malt backbone that beautifully balances this medium-bodied beer. Some alcohol shows and Double Jack finishes with a dry, lingering bitter finish.

#### LOVE THIS BEER?

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