

MOYLAN'S BREWING CO.

15 Rowland Way
Novato, CA 94945
415-898-4677
415-897-0100 fax
www.moylans.com
brendan@moylans.com



Sales:

Curtis Cassidy
415-246-5290
curtis@moylans.com

Brewmasters:

Brendan J. Moylan
Derek Smith
derek@moylans.com

INGREDIENTS

Malt:

2-Row Canadian
Flaked Oats
Flaked Wheat
Carahell
Malted White Wheat

Hops:

Rotating Varieties of Fruit-Forward
(Citrus & Tropical Fruit)
LUPULN2 Powder

Yeast:

White Labs #001 - Chico



PACKAGING



15.5 gal.
Sankey Kegs



5 gal.
Sankey Kegs



1/2 Gal.
Growler



12 x 22oz.
Bottles



MOYLAN'S Haze Craze IPA

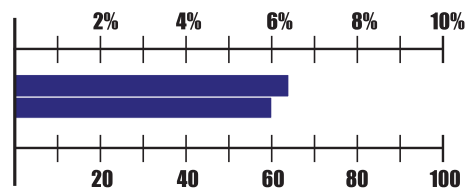
Brewed & Bottled by Moylan's Brewing Company • Novato CA
Alcohol 6.2% by Volume • Contents: 1 pt. 6 fl. oz.

DESCRIPTION

A hazy unfiltered Northeastern-Style IPA made with a fair amount of flaked wheat and flaked oats to provide a soft mouthfeel. Almost exclusively hopped in the whirlpool, we use newer Hop Varietals with pungent aromas of Citrus and Tropical Fruits. To amplify the flavor and aroma, we dry-hop judiciously with juice-forward hops.

BEER FACTS

6.2% alcohol by volume



60 total IBUs (hoppiness)

1.064 original gravity

