

# TACOMAC<sup>®</sup>

## IPAS WITH A ZEST

WHEN ADDED PROPERLY BY A SKILLED BREWER,  
FRUIT CAN HELP CREATE COLORS, FLAVORS AND  
AROMAS UNOBTAINABLE FROM GRAIN ALONE.



RED HARE



### SPF 50/50 INDIA PALE RADDLER

**4.2% ABV and 32 IBUs**

A light, refreshing blend of Gangway IPA and their house brewed sparkling grapefruit soda. Sweet grapefruit zest mingles perfectly with citrusy hop notes, making this the perfect beer to kick off the Spring season with you everywhere this time of year.

HIGHLAND BREWING

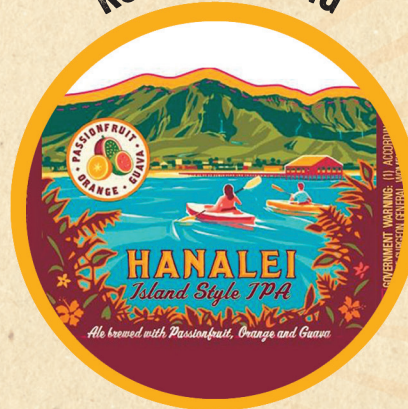


### MANDARININA ORANGE IPA

**5% ABV and 35 IBUs**

An adventure-loving and aromatic citrus IPA. Brewed with nuanced German Mandarinina Bavaria and Hull Melon hops and bold, juicy American oranges. Expect intense orange and tropical notes and a crisp, bright finish. This one is a palate-pleaser.

KONA BREWING



### HANALEI PASSIONFRUIT, ORANGE & GUAVA IPA

**4.5% ABV and 40 IBUs**

Created in honor of the lush Hawaiian Island of Kauai, also known as the Garden Isle, and Hawaii's beloved classic drink POG, a blend of passionfruit, orange, and guava juices. POG is the central flavor profile of this distinct island brew. The three juices balance the subtle bitterness of aromatic Azacca and Galaxy hops to deliver a coppery laidback, session-style ale that is bright with tropical flavors.

SAMUEL ADAMS



### REBEL JUICED MANGO IPA

**6.2% ABV and 55 IBUs**

Swirling with ripe aromas of mango and tropical fruits, this IPA is jam-packed with juicy, citrusy hops and mango juice. It's as if they took fresh hops and mangos and put them in a juicer.

IPAs with fruit are beers flavored with fruit rather than alcoholic drinks made from fruit. Beers are made from grain and require a conversion step in which fermentable sugar is produced from starch. Fruits themselves contain only fermentable sugars, usually as fructose, sucrose or other fermentable sugars and so need only to be squeezed of their juice before yeast is added. The addition of various non-grain materials to beer, including fruit, preceded the use of hops as both flavoring and a preservative.