

COEDO BREWERY's Artisan Series showcases Japanese raw materials and the skill of the COEDO Brewers. The beer labels are designed in collaboration with Tim Gibson, a graphic artist from Wellington, NZ. The labels put the ingredients in focus to clearly understand the natural Japanese beauty in the glass.

WEST TO EAST IPA YUZU & SAKE RICE IPA

IPA brewed with rice and Yuzu from Japan has a delicate, citrusy aroma of Yuzu paired with the fragrant aroma of hops. With the contrast of its golden hues and white head, the use of Japanese rice delivers a crisp dry finish to this beer. Please enjoy the beautiful balance of flavor in this exotic brew. Originally brewed in collaboration with Ballast Point Brewing and Spirits in 2014, this is the 3rd release of this Pan-Pacific IPA.

ABV: 7.2%, IBU: 50.3

Color: Orange

Raw Materials

Malts: Pilsner, Cara MunichT-2, Munich, Sauer

Hops: Merkur, Simcoe, Mosaic, Centennial, Cascade,

Citra

