

HARVEST

SIERRA NEVADA
SINGLE, FRESH,
WET & WILD IPAs
2015

Hops are our passion, bordering on obsession. We never stop looking for new varieties and are always on the hunt for new techniques and flavors to feature in our beers. For 2015, we bring you an update on our Harvest series of beers, dedicated to the quest for whole-cone hop flavor and showcasing four styles of hops: single, for single experimental hop varieties; fresh, for the world's freshest hops just days after harvest in the fields; wet, for un-dried hops picked and added to the kettle within hours; and wild, for indigenous hops native to the United States, never used in commercial beers. We hope you enjoy this one-of-a-kind series of hop-forward beers.

HARVEST SINGLE HOP IPA

MARCH 2015

On our never-ending quest for exciting hop flavors we stumbled upon a pioneering hop grower in western Idaho working with a handful of new and interesting varieties. One of these captivating hops, Idaho 7, headlines the first of five bottles in our 2015 edition of the Harvest series. Complex fruity aromas of orange and apricot mesh with hints of black tea-like character and a pleasant fresh herbal bouquet. This IPA kicks off our 2015 series exploring diverse hopping methods: single hop, fresh hop, wet hop and wild hop.

OVERVIEW

Alcohol Content: 6.5% by volume
Beginning Gravity: 15.7° Plato
Ending Gravity: 3.8° Plato
Bitterness Unit: 55
Color: Golden

INGREDIENTS

Yeast: Ale yeast
Bittering Hops: Idaho 7
Finishing Hops: Idaho 7
Torpedo Hops: Idaho 7
Malts: Two-Row Pale, Caramel



SOUTHERN HEMISPHERE HARVEST® FRESH HOP IPA

MAY 2015

The harvest season for hops is a painfully short window—that precious time when the hops are bursting with intense aromatics. Luckily for us, harvest comes twice a year: once in each hemisphere. Southern Hemisphere features fresh hops from New Zealand where the growing season is the mirror image of our own. The hops are picked, dried, and shipped to our brewery within seven days of harvest. The result is a complex beer that showcases the intriguing floral and herbal flavors and aromas of Southern Cross, Pacifica, and Motueka hops. Southern Hemisphere is part of our five-bottle Harvest series which features single hop, fresh hop, wet hop, and wild hop beers.

OVERVIEW

Alcohol Content: 6.7% by volume
Beginning Gravity: 16.6° Plato
Ending Gravity: 4.0° Plato
Bitterness Units: 67
Color: Copper

INGREDIENTS

Yeast: Ale yeast
Bittering Hops: Fresh New Zealand Southern Cross
Finishing Hops: Fresh New Zealand Pacifica, Motueka
Malts: Two-Row Pale, Caramel (C60)



HARVEST NEWLY DEVELOPED HOP IPA

JULY 2015

We're constantly working with hop breeders and growers to find new and experimental hop varieties never before used in a commercial beer. We follow each new hop's development like eager parents, waiting for its release. Every year, we find one or two exciting new varieties and choose our favorite to showcase in our legendary hop-heavy Harvest series. Watch for the debut of the next brand-new hop this spring.

OVERVIEW

Alcohol Content: 6.5% by volume
Beginning Gravity: 15.7° Plato
Ending Gravity: 3.8° Plato
Bitterness Units: 55
Color: Golden

INGREDIENTS

Yeast: Ale yeast
Bittering Hops: TBA
Finishing Hops: TBA
Torpedo Hops: TBA
Malts: Two-Row Pale, Caramel



WILD HOP IPA

DECEMBER 2015

A few years back, we caught wind of rogue hop heads in the Southwest who began collecting some of the wild hops they found while scrambling down hillsides near their home in New Mexico. These bizarre, multi-headed, native U.S. cones have a flavor like nothing we've tasted, and for the first time we're showcasing their unusual melon, apricot and citrus aromas and flavors in our beer. Neomexicanus is the literal wild card in our five-bottle Harvest series which features single hop, fresh hop, wet hop, and wild hop beers.

OVERVIEW

Alcohol Content: 6.5% by volume
Beginning Gravity: 15.7° Plato
Ending Gravity: 3.8° Plato
Bitterness Units: 55
Color: Golden

INGREDIENTS

Yeast: Ale yeast
Bittering Hops: Neomexicanus
Finishing Hops: Neomexicanus
Torpedo Hops: Neomexicanus
Malts: Two-Row Pale, Caramel



NORTHERN HEMISPHERE HARVEST® WET HOP IPA

SEPTEMBER 2015

Northern Hemisphere was the first wet hop ale and it inspired the wet hop craze here in America. Wet—undried—hops go straight from the fields into our kettles within 24 hours. Because hops are incredibly perishable, using hops wet preserves all of the precious oils and resins for a unique drinking experience as evidenced by the intense herbal green flavors and citrus-like and floral aromas. Northern Hemisphere is part of our five-bottle Harvest series which features single hop, fresh hop, wet hop, and wild hop beers.

OVERVIEW

Alcohol Content: 6.7% by volume
Beginning Gravity: 16.6° Plato
Ending Gravity: 4.0° Plato
Bitterness Units: 67
Color: Copper

INGREDIENTS

Yeast: Ale yeast
Bittering Hops: Wet Centennial
Finishing Hops: Wet Cascade, Centennial
Malts: Two-row Pale, Caramel



24 OZ. BOTTLES



SHIPPER CASE



100-DAY IPA. DRINK FRESH, DON'T STORE.

Drink within 100 days of package date for peak freshness and flavor.

All beer specifications and raw materials subject to change at brewer's discretion.

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2015



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