

GIGANTIC

BREWING COMPANY



BEER

PIPEWRENCH

GIN BARREL AGED IPA

DESCRIPTION

OUR GIGANTIC IPA AGED IN RANSOM OLD TOM GIN BARRELS FOR 3 MONTHS. BOTANICALS FROM THE GIN MELD PERFECTLY WITH CITRUSY HOPS AND SUBTLE WOOD IN AN INCREDIBLY COMPLEX BEER.



TASTING NOTES

THE SEDUCTIVE AROMATICS OF JUNIPER BERRIES, ORANGE PEEL, LEMON PEEL, CORIANDER SEED, CARDAMOM PODS, AND ANGELICA ROOT BLEND PERFECTLY WITH THE BRIGHT TROPICAL, CITRUS FRUIT AND MANGO HOP NOTES. THE PALATE IS RICH AND SILKY, WITH MALT FLAVORS PUNCTUATED BY LIVELY CITRUS ZEST AND HEADY EXOTIC NOTES OF CORIANDER AND TEAK. THE BEER CONTINUES WITH SUPPLENESS AND POWER, WITH THE WARMTH AND RICHNESS OF THE MALT CARRYING CLEAN, FOCUSED BOTANICALS ON A LONG, ELEGANT FINISH.

8%

85

GOLD

ALC/VOL

IBUs

COLOR

45-50



SNIFTER

IDEAL SERVING TEMP.

SUGGESTED GLASSWARE

ARTIST

OLIVIA KNAPP'S INTRICATE HAND DRAWN PEN AND INK STYLE IS INFLUENCED BY EUROPEAN LINE ENGRAVINGS OF DECORATIVE RELIEF AND SCIENTIFIC SPECIMENS FROM THE 16TH TO 18TH CENTURIES. HER TIGHT CROSS-HATCHING TECHNIQUE INVOLVES LONG, SLOW, AND STEADY CURVED LINES THAT ARTICULATE THE SURFACE CONTOURS OF HER SUBJECTS. MOST OF OLIVIA'S CONTENT EXPLORES THE RELATIONSHIP BETWEEN DESIRE, REASON, AND CIRCUMSTANCE. YOU WILL MOST LIKELY FIND HER INTROSPECTING, DAYDREAMING OR DRAWING IN A WHITE ROOM WITH HIGH CEILINGS SOMEWHERE IN WASHINGTON STATE.

INGREDIENTS:
LOCAL BULL RUN WATER, BARLEY, HOPS, YEAST.

MALTS:
NW PALE MALT, GERMAN MUNICH

HOPS:
CRYSTAL, SIMCOE, CASCADE, CENTENNIAL, MAGNUM

AGED IN 100% FRENCH OAK RANSOM OLD TOM GIN BARRELS
RANSOMSPIRITS.COM

HISTORY & STYLE

PIPEWRENCH WAS INSPIRED BY THE "COCKTAIL" OF THE SAME NAME. A PIPEWRENCH IS A SHOT OF GIN DROPPED IN YOUR FAVORITE IPA, AKIN TO A BOILERMAKER. THE COMBINATION OF CITRUSY HOPS AND COMPLEX GIN BOTANICALS MIX PERFECTLY IN REFRESHING COMPLEXITY

FOOD PAIRINGS

PAD THAI, CHICKEN VINDALOO, CARNITAS BURRITO, WASHED RIND GOAT CHEESE, BLUE CHEESE

