To celebrate our family of employee-owners, we crafted a lightly filtered, citrus-forward IPA that’s as bright and approachable as our crew. Hard work never tasted so good.

**ABV:** 6.5%  **IBU:** 50

**AVAILABILITY:** Year-Round

**PACKAGING:**
- 6-Pack
- 12-Pack
- Draft

**PAIRS WITH:**
- Steak
- Tater tots
- Camaraderie

**FLAVOR:**
A dry-hopped, easy-drinking American IPA by the people, for the people (who happen to be our employee-owners!)

**INGREDIENTS:**

<table>
<thead>
<tr>
<th>MALTS</th>
<th>HOPS</th>
<th>SPECIALS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Harrington 2-Row</td>
<td>Simcoe, Mosaic, Lemondrop, Azacca</td>
<td>Lemon Peel</td>
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</tbody>
</table>

**BEHIND THE NAME:**
Great Lakes IPA’s label spotlights our family of employees, who became GLBC co-owners in 2018 thanks to an Employee Stock Ownership Plan (ESOP) introduced by founders Pat and Dan Conway. The talented people on our label represent a wide range of roles at GLBC. They’re the driving force behind every Great Lakes beer, dish, and experience you enjoy, including this refreshing IPA.

**ABOUT THE STYLE:**
American IPAs evolved from the historical English style, and in American fashion they’re known for greater hop intensity in flavor, aroma, and bitterness. Hop aromas range from citrusy to floral, piney, or fruity. Many American IPAs are dry-hopped (like ours) for even more aroma and bitterness. American IPAs tend to be smooth and clean, with a medium-dry finish.