

## ENGLISH IPAS

The English deserve credit for what's become a craze in America; they originally crafted these potent brews to survive the journey to India, where British soldiers were stationed, by taking full advantage of hops' preservative qualities. Today, English India Pale Ales (English IPAs for short) remain a showcase for English hops, malt and yeast. These beers begin with moderate to strong hop aromas—they can be floral, grassy or fruity—with a moderate caramel or toasty malt presence. In the swallow, which should be smooth and a bit drying but not astringent, the same hops that shout in the aroma are amplified. A toasty, caramelly or biscuity malt flavor should be noticeably moderate and provide a nice crutch for the hops—the prime difference between English IPAs and their less malty American relatives. Some smooth alcohol notes should be detectable in strong versions (ABVs span 5 to 7.5%).

**PAIR:** Powerful brews like these can easily devastate less assertive dishes, so pair them with foods that offer equally forceful flavors—think curry, washed-rind cheeses, carrot cake and chili.

### HOP HAPPY

Milwaukee Brewing Co.  
Milwaukee, Wisconsin  
mkebrewing.com

English IPA  
ABV: 7.7%  
IBU: 51

RATING  
**89**



Floral orange blossom and muted caramel scents flutter around fresh biscuit and add sweet touches to the aroma. Hop Happy's bitterness treads lightly on the tongue, which lets the rest of the flavors shine. Biscuit notes prop up rich toffee sweetness, while orange and floral hop notes bloom above; a hint of grassiness accentuates the floral notes in the back. Hop Happy is incredibly compact—a tightly knit beer that wraps up clean and goes down like a session beer despite its elevated ABV.

95-100 DRAFT Classic    90-94 Exceptional    85-89 Very Good    80-84 Good    75-79 Recommended    0-74 No Recommendation