

TABLE OF CONTENTS

Foreword	viii
Acknowledgments	xv
Well, How Did We Get Here?	I
Section I: IPAs Then and Now	7
Chapter 1 – Origins of IPA: The Evolution of the Peacock	9
Perfidious Albion: Britain Kills the Golden (IPA) Goose	11
The Linked Rings: Ballantine IPA and Beyond	12
Cell Division: The Proliferation of American IPA	14
Chapter 2 – Where It All Went from There, and Where We’re Going	19
The Subtle, and Not So Subtle, Machinery of Hops	20
Dim the Lights: The Evocative Becomes Actual	26
Wood-Aged and Sour IPAs	31
<i>The Long and One-Eyed Lens of History</i>	31
Section II: Crafting Eclectic IPAs	34
Notes on the Recipes	34
<i>Water</i>	36
<i>Malt</i>	37
<i>Hops</i>	37
<i>Yeast</i>	37
<i>Additional Ingredients</i>	38

Chapter 3 – Cracking the Cornucopia	41
Fruit and Vegetable IPA	41
Brewing IPA with Fruit	42
<i>The Taxonomy of Fruit—Who Cares?</i>	42
Brewing IPA with Vegetables	45
<i>In the Land of the Mangaboos</i>	45
Brother, Can You Spare a Source?	50
<i>Putting Your Hands on All This Stuff</i>	50
<i>Grow Your Own to Brew Your Own</i>	51
<i>Form Follows Function (Or Is It the Other Way Around?)</i>	51
Experiencing (and Analyzing) the Flavor Elements	54
<i>The Sensuous Brewer</i>	54
<i>What It Is We’re Trying to Do Here</i>	55
Recipes	56
IPA with Fruit Recipes	57
<i>Cranberries for Sal IPA: Cranberry New England IPA</i>	57
<i>Hot Guava Monster IPA: Guava Habanero Double IPA</i>	58
<i>Fuyu Me IPA: Persimmon Long Pepper IPA</i>	59
<i>Punch Drunk Love D IPA: Fruit Punchy Double IPA</i>	61
<i>Yuzulupululu IPA: Yuzu IPA</i>	62
<i>South Island Hiss IPA: Gooseberry IPA</i>	63
<i>Red Spruce IPA: Redcurrant Spruce IPA</i>	64
<i>True North Grapefruit IPA: Grapefruit IPA</i>	65
IPA with Vegetables Recipes	67
<i>Cucumber Squeeze IPA: Cucumber Meyer Lemon IPA</i>	67
<i>Fennelicious IPA: Fennel IPA</i>	68
<i>Maple Bardo IPA: Maple IPA</i>	69
<i>Mr. MacGregor’s IPA: Ginger, Turmeric, Carrot, and Parsnip IPA</i>	71
<i>Jack o’ Lupe IPA: Pumpkin Pineapple Sage IPA</i>	72
Chapter 4 – Time and Place, Herb and Spice	85
Herbs in IPA	87
<i>Are You Going To Scarborough Fair?</i>	87
<i>Articles of Incorporation—“Herb” in IPA</i>	92
Spices, Peppercorns, and Chilies	96
<i>It’s Clobberin’ Time!</i>	97
Recipes	98
<i>Avatar Jasmine IPA: Jasmine IPA</i>	98
<i>Green Dragon IPA: Marijuana IPA</i>	99

<i>Pods and Sods IPA: Tamarind Kaffir Lime IPA</i>	101
<i>June of '66 IPA: Rosemary IPA</i>	102
<i>Shiso Fine IPA: Shiso Pink Peppercorn IPA</i>	103
<i>The Cs Knees IPA: Gin Botanical IPA</i>	104
<i>Thyme Has Come Today IPA: Fresh Thyme IPA</i>	105
Chapter 5 – His Dark Materials: Coffee and Chocolate IPA	119
Circadian Rhythm—the Symbiosis of Coffee and Beer	120
Too Much of the Good Stuff?—Chocolate in IPA	123
Fancy a Mugga?—IPA Made with Tea	125
Recipes	126
<i>East of Java Black IPA: Black Coffee IPA</i>	126
<i>Glimmers of Darkness IPA: Coffee-Cacao IPA</i>	127
<i>TukTukTea IPA: Thai Iced Tea IPA</i>	129
Chapter 6 –Would I? Wood-Aged and Sour IPA	135
Flavors from Wood	137
<i>It's in the Trees</i>	137
<i>Flavors in Oak</i>	138
<i>Roll Out the Barrel</i>	139
Sour IPA	141
<i>The Antithetical and the Inevitable</i>	143
Putting a Bung in It—Takeaways from All This Perversity	143
Recipes	145
<i>Single Hop Citra Belgian Session IPA: Single Hop Sour Session IPA</i>	xx
<i>India Pale Antitheticale: Unhopped IPA</i>	xx
Whither Eclectic IPA? There Will Be Hops!	149
Appendix A – Flavor Compounds	156
Terpenic Tie-ins to Hops, Fruits, Herbs, and All the Rest	156
Esters, etcetera	159
Bibliography	163
Index	169