

RurpleOgre Brewing

## Black IPA





Step 1 – Tilt your glass at a 45 degree angle and gently pour your beer into it,

Step 2 – When your glass is approximately half to ¾ full tilt it back upright and continue to pour the rest of the bottle. This will create the proper amount of foam for your pint

Step 3 – Towards the end of the pour you will begin to get to the yeast. Watch carefully and when you notice the stream coming out of your bottle begins to become cloudy or unclear, stop pouring.

Step 4 – Discard the rest of the beer in the bottle. You may be surprised by how much is left, but don't drink it; It won't taste very good.

7 % ABV





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