

# CIGAR CITY BREWING®



ABV | IBU  
5% | 36

SRM | OG  
14 | 12.4

AVAILABLE  
Year-Round

INGREDIENTS  
Motueka, Galaxy,  
Simcoe, Pacifica,  
Amarillo hops

## AWARDS

Untappd: 376 overall  
Ratebeer: 96 overall  
Beer Advocate: 88 overall

## BEER DESCRIPTION

The people of Tampa Bay have fallen prey to apirate invasion annually for well over 100 years. After more than a century of failing to repel these seafaring raiders in their anachronistic wooden ships and despite access to modern sea, land and air arsenals that ostensibly should make short work of wind powered vessels equipped with naught but cast iron cannons and raging scurvy, it occurred to the folks of Cigar City Brewing that if you can't beat them, start saying "Arrrr Matey!" We have brewed Invasion Pale Ale, a citrusy, tropical and low-alcohol session beer brewed for those long days of marauding, pillaging and pirating. Cheers!

## TASTING NOTES

Tropical aromas dominate the nose of this approachable, low alcohol pale ale with distinct notes of mango, tangerine and soursop. On the palate, a moderate bitterness is tempered by flavors of navel orange and clementine and a dry, bread-like malt quality that makes this Pale Ale at once approachable and incredibly flavorful.



12-oz can



6 pack wrap



1/6 bbl



1/2 bbl



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