



## Stoup Brewing Company provides that itch with two IPA releases this week.

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The Northwest Beer Guide

With Summer temperatures finally making their welcome appearance, the folks at Stoup Brewing Company provides that weekly itch in case you're looking for a beer to scratch it with.

### Belma Rouge India Pale Ale

For those with a love of fruit salads, roadside berry picking, or strawberries; the brewers at Stoup released this fun India Pale Ale. Brewed with hops Belma and Barbe Rouge, the brewery invites you to sip, smell, and ponder thoughts of strawberries, raspberries, light citrus, or tropical fruits. If you're looking for pairings, why not start with a Strawberry salad. At 6.2% ABV and 65 IBU, this beer shouldn't be your first beer after some yard work but it should be a welcome relief in the shade.

### Tree Fort India Pale Ale

However, should your thoughts wander to a more traditional IPA, one with a lighter bitterness but still a cautionary sipper, then you should check out Tree Fort India Pale Ale. Brewed with Galaxy, Citra cryo, and yet-to-be-named HBC-692; this beer has a moderate bitterness while providing the comforts of tropical and citrus fruits. Ensuring your mind doesn't drift to thoughts of tropical



beaches, Tree Fort draws you into the forests of the Northwest with notes of Pine. At 6.7% ABV, this beer is a great conversation starter while not wrecking the palate after just one.

Look for both Tree Fort IPA and Belma Rouge served alongside numerous familiar and taproom-exclusive releases today. Stoup Brewing Company is located at 1108 NW 52nd Street in Seattle's Ballard neighborhood. For more information on Stoup Brewing Company, visit <http://www.stoupbrewing.com>.

### About Stoup Brewing Company

"Two thirsty science nerds and a curious connoisseur walk in to a brew pub... Okay, so it wasn't quite like that, but it might as well have been."

Stoup Brewing is a long held dream of Brad Benson and Lara Zahaba – two hopeless drink and chow hounds. That the two found each other twenty years ago seems fated – Brad, a scientist to the very last DNA strand, would proffer a hypothesis based on proximity and human nature, we're sure (ahem). Whatever your take, the takeaway is this: Brad loves beer and has been a loyal student, courter, and crafter for years that number beyond his fingers and toes. Lara loves all things gastro – from a savory plate to a smart pour. The pair, professionally and recreationally, have spent the better part of their hours improving their palate's quality of life. It was only a matter of time before they ponied up and joined the community of talented purveyors.

Enter, Robyn Schumacher – friend, teacher and self-professed beer geek graduated Cicerone. She had the same dream. Fitting that Robyn's infatuation with beer bloomed under the tutelage of a Biology degree. Robyn's regard for all things hop and malt only deepened while her teaching career flourished. Brewing in her spare time was the final hook. Call it what you will – the stars aligning, simultaneous fermentation – Stoup Brewing was born. We're thrilled to be a part of Seattle's burgeoning craft beer community in Ballard's Brewing District.

