

# ACME®



## ACME CALIFORNIA IPA

### *Beer & Cheese Pairing: Cowgirl Creamery Mt. Tam*

The perfectly paired beer and cheese become more than the sum of their parts. The deliciously dry Acme IPA and Mt. Tam, the elegant triple cream from Cowgirl Creamery, make just such a pair.

Mt. Tam, made with organic milk from the Straus Family Dairy, is firm, yet buttery with a mellow, earthy flavor reminiscent of white mushrooms. And the Acme IPA is profoundly hoppy, finished with over a pound of hops per barrel.

Put the two together and the fruity, citrusy aromas that result from the generous helping of hops in the IPA are amplified by the buttery smooth Mt. Tam. For its part, the IPA's assertive bitterness acts as the perfect foil for the rich triple cream, making for a very harmonious match, indeed.



Cowgirl Creamery Mt. Tam Cheese

Photo courtesy of Cowgirl Creamery, [www.cowgirlcreamery.com](http://www.cowgirlcreamery.com)

Be sure to check out Cowgirl Creamery's Library of Cheese



All Cowgirl Creamery-produced cheeses are Marin Organic Certified Agricultural (MOCA) Products. [www.cowgirlcreamery.com](http://www.cowgirlcreamery.com)

For more on Acme IPA: <http://www.northcoastbrewing.com/beer-AcmeIPA.htm> | Find Acme Beer Gear

### ACME CALIFORNIA IPA VITAL STATISTICS

STYLE

COLOR

BITTERNESS

ABV

India Pale Ale

Pale Amber

55 IBUs

6.9%



**NORTH COAST BREWING CO.™** [www.northcoastbrewing.com](http://www.northcoastbrewing.com)

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