

BELGIAN BLONDE ALE



7.5% 30 IBU

SELECT BELGIAN
DRAFT & BOTTLE

FLEMISH ETIQUETTE IMPORES YOU TO WAIT AND SEE IF YOUR HOST OFFERS A TOAST BEFORE SIPPING YOUR DRINK. WHERE THIS BELGIAN BLONDE ALE IS CONCERNED, PFRIEM SEES THINGS DIFFERENTLY. WAITING TO TASTE A PERFECT HARMONY OF STRENGTH AND ELEGANCE, WHILE SNIFFING ITS PEAR AND CLOVE BOUQUET IS LIKE TORTURE. CLEAN MALTINESS, INVIGORATING EFFERVESCENCE AND JUST ENOUGH BITTERNESS WAIT FOR NO ONE.

INGREDIENTS

MALT

Gambrinus Canadian Pilsner,
Carafoam, Acidulated

HOPS

Tettnang, Perle, Styrian
Golding Celeia, Czech Saaz

YEAST

Belgian Ale

SPECIAL INGREDIENTS

Candi Sugar



PEAR, CLOVE, ELEGANT

HISTORY

Living in the Abbey brewing tradition, lies a sect of beer known as the Belgian Blondes and Strong Golden Ales.

These beers are seductive, powerful, and deceptive. Known for being bright and snappy like a Pilsner, but complex like a Tripel, the Strong Blondes live in the 6.5%-7.5% range, while the Strong Golden makes its way up to 8.5%.

These beers are dry, slightly fruity, spicy, and have a soft pear flavor. When bottle conditioned they are bright and sparkly like Champagne and the foam bursts in your mouth as you sip.

TASTING NOTES

Bright blonde topped with pillowy white foam. Aromas of light clove, pear, and apricot. Flavors of sweet and spice melding, with a touch of tangerine. Finishes with an assertive bitterness, prickly carbonation, while leaving the mouth dry and clean.

FOOD PAIRINGS

Great with salty and fatty hors d'oeuvres such as prosciutto, jamon serrano and gravlax. Great with pastas such as capellini alla cecca, spaghetti agli e olio, and gnocchi con pesto di Levanto. Delicate fish with a squeeze of lemon or simply prepared fattier fish: sardines, fresh anchovies and Spanish mackerel. Bitter and hearty greens such as Belgian endives, terviso, and radicchio. Raw oysters, steamed clams, and of course mussels and frites.