

PFRIEM IPA



6.8% 65 IBU

CLASSIC ANNUAL
DRAFT & 12oz CANS

PALE ALES HAVE ONLY GOTTEN BETTER SINCE THEY ARRIVED IN 18TH CENTURY INDIA. PFRIEM IPA BUILDS ON THAT LEGACY WITH BIG HOPS, HUGE CITRUS AND A CANDY-LIKE MALT. DRINK UP, GUV’NOR.

INGREDIENTS

MALT

Rahr Pale Malt, Simpsons Caramalt, Simpsons Crystal Light, Simpsons Crystal Dark

HOPS

Chinook, Mosaic, Citra

YEAST

American Ale

AWARDS

2022

Silver - Oregon Beer Awards

2021

Silver - Great American Beer Festival®

2020

96 Points - Craft Beer & Brewing

IPA

PFRIEM



CITRUS, PINE,
TROPICAL FRUIT

HISTORY

By the 1790's the British were established in India and needed beer, which was considered a staple in every household. India, however, presented serious problems for brewers. Hot temperatures, poor water and short supplies of basic ingredients made it impossible to brew beer. Attempts to ship beer out of Britain to Calcutta failed.

George Hodgson of London produced a pale ale of greater strength and bitterness than those he sold in London. The hops helped protect the beer from spoilage, as did the increased alcohol content. Hodgson's India Ale arrived in Calcutta in fine shape-clear, strong, and bitter, with a big, resinous hop aroma. The word spread of India Pale Ale and people throughout England and the United States were clamoring for this wonderful new beer. The rage lasted through 1970's, but lost steam in the 1980's and became just another name for low alcohol bitters.

As craft beer has emerged and grown, so has IPA! IPA has helped grow Craft Beer to what it is currently today. There are now many shapes and forms of IPA, but they all share bright aromatic hop aroma of citrus, tropical fruit, and pine. Hop flavor coats the tongue and these beers finish with an assertive, but balanced bitterness.

TASTING NOTES

Light copper with off-white foam. Dank aromas of peach, citrus, papaya, and blueberry. Bright flavors of lychee fruit, grapefruit, and light candy maltiness. Finishes fresh, hoppy, and piney, with a touch of grapefruit rind.

FOOD PAIRINGS

Rich and hearty burgers, French fries and complex pizzas. Aged cheddar cheese, aged meats, and pickled vegetables. Indian cuisine that is spice forward and balanced by yogurt and cream based sauces.

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