

RyePA



6.4% 47 IBU

CLASSIC SUMMER LIMITED
DRAFT & BOTTLE

RYE WAS A POPULAR BREWING INGREDIENT UNTIL THE DUKE OF BAVARIA BANNED ITS USE IN 1487. OVER 500 YEARS LATER THE BAN HAS BEEN LIFTED, AND WE CAN FINALLY RELEASE OUR PFRIEM RYEPA. TAKE A SIP AND YOU'LL EXPERIENCE FLAVORS OF GINGERBREAD AND SPICE WITH AN AROMA OF LYCHEE FRUIT. THERE ARE EVEN NOTES OF RUM AND VANILLA, WHICH WE THINK EVEN THE DUKE OF BAVARIA WOULD HAVE APPRECIATED.

INGREDIENTS

MALT

Rahr Pale, Weyermann Rye, Weyermann Chocolate Rye, Simpsons Cara Malt, Simpsons Crystal Dark

HOPS

Citra, Chinook, Nelson Sauvin

YEAST

American Ale



**GINGERBREAD, LYCHEE FRUIT,
ROBUST**

HISTORY

Rye is a hearty and rustic cereal grain that has long been favored by the distilling industry. In recent history brewers have been using it to add flavor, character and malt complexity. This flavorful grain has been embraced for its signature spicy, black pepper-like flavors and complex dryness. Brewers have used it to embrace “sweeter” caramel malts, spice up lighter beers, and counter balanced it with fruity hops.

TASTING NOTES

Off white foam on top of a toffee amber body. Aromas of soft spice and lychee fruit. Flavors of gingerbread meld with fruitiness and spice. Finishes with a touch of rum, maple, and vanilla.

FOOD PAIRINGS

Smoked meat, bacon, pulled pork, bratwursts and fresh sausages. Roasted root vegetables. Winter sandwiches, such as a reuben or croque monsieur. Smoked cheeses such as gouda, or sweeter cheese such as chevre or fromage blanc.