

PFRIEM

FAMILY BREWERS
HOOD RIVER OREGON

ABRIKOOS

5.4% 6 IBUs

DESCRIPTION

Apricots, Baked Lemon, Jammy, Tart

We use 2.7 pounds of fresh apricots per gallon of our Lambic-inspired Ale, to make pFriem Abrikoos. That may sound like a lot, but once you taste the pungent aromas of sweet dried apricots, grape, and cantaloupe and tart and tangy notes of baked lemons, pineapple nectar and canned peaches, we think you'll agree, it's just right.

HISTORY

In order to understand the history of Kriek, Pêche, Frambozen or any fruited Lambic, one must first understand the long, rich history of Lambic itself. What we know as Lambic likely evolved slowly from other spontaneously fermented beverages dating back to the ancient inhabitants of the Fertile Crescent. Romans introduced the use of wooden casks around A.D. 21. Hops were widely accepted as the preferred spice in the 10th century. A beer we would likely recognize as Lambic was being lovingly produced in Belgium as early as the 12th century. To create the beer, a brewer, who was often also a farmer, built a mash consisting of 60% malted barley and 40% wheat. A minimum volume of aged hops was added to the boil, solely for their preservative properties. Next, wort was transferred to a coolship: a long, wide and shallow vessel, designed, as the name implies, to cool the wort. Brewers would often start early in the morning to have all of the wort in the coolship by nightfall, and to take advantage of the cooler evening temperatures. In through the open windows, along with the chilly Belgian breeze, came magic. Soon, the wort began to bubble and foam, the result (we now know) of the beginnings of a mixed culture fermentation. Finally, the slowly fermenting elixir was moved to oak barrels for maturation. Famed Dutch Renaissance Painter Pieter Bruegel faithfully portrayed rural Belgian life, complete with the Earthenware mugs of Lambic still popular today.

Adding fruit to traditionally produced Lambic is a significantly more recent development in brewing history, and likely began as a cottage industry. In fact, the first explicit mention we find of a cherry addition lies in the 1878 manuscript of tenant farmer Josse De Pauw from Schepdaal, Belgium. He writes: "Take good clear lambic, two years old, at least good tasting, twenty kilograms of good ripe cherries per one hundred litres of lambic. Press the cherries and add the stones (pits). Leave to rest, draw off until December and leave to rest for twenty to thirty days, then bottle, stopper, and lay down." The fact that this tradition blossomed around the village of Scharbeek, outside of Brussels, is no accident as the cherries of the same name were once abundant in the area. And while cherries were likely the first fruit to be combined with Lambic, they were certainly not the last. The resultant beers have traditionally been named simply for the fruit included. Therefore a cherry Lambic is known as Kriek, a raspberry Lambic is known as Frambozen, and a peach Lambic is called Pêche. For traditional Kriek, the whole cherry fruit is used, fresh after the harvest, when summer temperatures are still high. Traditional Pêche begins slightly later in the season, again with whole fruit, however the stones are not included. Fresh raspberries are added ripe.

Well over a year ago, pFriem Abrikoos began as fruited Lambics have for centuries. The malt bill withing pFriem Abrikoos consisted of 60% malted barley and 40% wheat. Aged hops were added to the boil. Rather than sending the wort to a coolship we used a modern heat exchanger to chill before deliberately inoculating with the same magical mixed culture that's wafted through Belgian windows for centuries. Next, the beer matured in French oak barrels for six months. Finally, our good friends at Annie's Apricots, in Mosier, OR harvested 2700lbs of bright, tangy apricots. We then added them to our established Lambic-inspired ale at a whopping 2.7lbs per gallon. The fruit and the ale were then left alone to mingle for more than nine months. They are now one.



BARREL AGED SPRING
LIMITED DRAFT & BOTTLE



KEY INGREDIENTS

MALT | Gambrinus Canadian Pilsner, Weyermann Wheat, Rahr Raw White Wheat

HOPS | Aged Czech Saaz

YEAST | Brettanomyces, Lactic Bacterial Culture

WOOD | French Oak

FRUIT | Apricots- Mosier, Oregon

TASTING NOTES

Sunset orange, with a hint of honey gold, topped with bright white foam. Pungent and very aromatic aromas sweet dried apricots, grape, and cantaloupe. Very tart and tangy flavors of baked lemons, pineapple nectar, apricot jam, canned peaches, lemon heads, and a round nuttiness. Finishes sour, assertive, sweet, and prickly.

FOOD PAIRINGS

Duck, goose, and venison. Pan-fried chicken wing/breast in a Abrikoos cream sauce. Mexican Mole sauce based foods. Milk chocolate, dark chocolate, chocolate based desserts, cheesecake, and panna cotta. Wide range of cheeses-mascarpone, teleme, stracchino, and sharp fresh goat cheese.