

BELGIAN SELECT



8.1% 30 IBU

SELECT JAN-FEB SEASONAL
DRAFT & BOTTLE

MADE WITH GERMAN, AMERICAN, AND NEW ZEALAND HOP VARIETIES, IN THE ANCIENT TRADITION OF BELGIAN ABBEYS, PFRIEM BELGIAN SELECT IS DYNAMIC AND UNIQUE. HUGE TROPICAL AROMAS ENTICE EXPLORATION, AND NOTES OF LYCHEE AND CLOVE LEAD TO A WARMING FINISH. THERE'S NOTHING ANCIENT ABOUT THIS ABBEY-INSPIRED BEER.

INGREDIENTS

MALT

Gambrinus Canadian Pilsner,
Acidulated

HOPS

El Dorado, Galaxy, Citra

YEAST

Belgian Ale

TASTING NOTES

A glass of spun gold with a billowing white foam invites inquiry. Huge tropical aromas of mandarin, pineapple, banana and allspice entice exploration. Notes of lime zest, lychee papaya and clove sustain scrutiny before a warming, effervescent finish necessitates further examination.



MANDARIN, PINEAPPLE, CARDAMOM

HISTORY

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

Belgian Select is inspired by a wave of new school Belgian produced beers that have Strong Blonde and Strong Golden ales as their base. They are hopped and dry hopped with new German, American and New Zealand varieties, and these fruity hop characters play well off of the Belgian yeast fermentation profile. This creates a dynamic fruity, dry, unique, and quaffable beer.

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