

PFRIEM

FAMILY BREWERS
HOOD RIVER OREGON

BELGIAN STRONG BLONDE

7.5% 30 IBUs

DESCRIPTION

Pear, Clove, Elegant

Flemish etiquette implores you to wait and see if your host offers a toast before sipping your drink. Where Belgian Strong Blonde 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.

HISTORY

Within 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% ABV range, while the strong goldens make their way up to 8.5% ABV. 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.

FOOD PAIRINGS

Great with salty and fatty hors d'oeuvres such as prosciutto, jamon serrano and gravlax. Excellent with pastas including: capellini alla cecca, spaghetti agli e olio, and gnocchi con pesto di Levanto. It compliments delicate fish with a squeeze of lemon or simply prepared fattier fish such as sardines, fresh anchovies and Spanish mackerel. Try it with bitter and hearty greens including Belgian endives, treviso, and radicchio. It is a great pairing with raw oysters, steamed clams, and of course mussels and frites.

KEY INGREDIENTS

MALT | Gambrinus Canadian Pilsner, Carafoam, Acidulated

HOPS | Tettnang, Perle, Styrian Golding Celeia, Czech Saaz

SUGAR | Candi Sugar

YEAST | Belgian Ale

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 and prickly carbonation, while leaving the mouth dry and clean.



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