

PFRIEM

FAMILY BREWERS
HOOD RIVER OREGON

BRETT WIT

5.6% 18 IBUs

DESCRIPTION

Cardamom, Gingerbread, Red Apple, Musty

We may age pFriem Wit with Brettanomyces wild yeast for six long months to create Brett Wit, but the beer's aromas of gingerbread and orange peel, and notes of orange sickle, grape and cinnamon taste as fresh as a daisy.

HISTORY

Brett (short for Brettanomyces) has played an important role in beer production throughout history. Brett is wild yeast and lives comfortably on fruit skins to breweries. Pre-industrial revolution Brett played a major role in beer fermentation. The progression of modern science created the ability to make technical, sanitary, and controlled beer. These invocations recognized that Brett was hard to control and was considered to give the beer "off flavors". Meanwhile, historically made beers such as Lambics have continued to rely on Brett for a large portion of their fermentation and flavors. In addition, a beer such as Orval has used Brett as secondary yeast to bottle condition its beer, which creates an extra layer of complexity and flavor. In new American Craft brewing, brewers are experimenting with Brett and exploring new flavors in beer.

pFriem Brett Wit is our Belgian inspired Wit that we aged with Brett Brux for 6 months. The spice, wheat characters, and the Brett play wonderfully together creating a very unique beer.



LIMITED SPRING DRAFT & BOTTLE



KEY INGREDIENTS

MALT | Gambrinus Canadian Pilsner, Weyermann Wheat Malt, Acidulated Malt

HOPS | German Tettnang

PRIMARY YEAST | Belgian Ale

SECONDARY YEAST | Brettanomyces Bruxellensis

SPICES | Bitter and Sweet Orange Peel, Coriander

TASTING NOTES

Creamy white foam on top of a orange meringue body, with a slight opaque appearance. Musty aromas of gingerbread, orange peel, red apple, and cardamom. Creamy flavors of orange sickle, grape, and cinnamon. Finishes light, dry, slightly tangy, and fluffy.

FOOD PAIRINGS

Cheese is a natural pairing with Brett forward beers - light to funky, creamy to hard, and fresh to aged can meld well with the wild flavors of Brett. Earthy foods such as mushrooms can play well the dynamic and earthy flavors of the beer. Spicy food, such as Asian cuisine, will meld well the spice of the beer.