

PFRIEM

FAMILY BREWERS
HOOD RIVER OREGON

CITRUS ZEST IPA

6.3% 45 IBUs

DESCRIPTION

Tangelo, Citrus Zest, Refreshing

By adding grapefruit and tangelo zest to fruit and citrus forward hops we've maximized the fruit flavors in pFriem Citrus IPA. Its notes of melon, papaya, and ripe fruit, and the zesty, refreshing finish will have you puckering up with joy in no time.

HISTORY

By the 1790's the British were established in India and needed beer, which was considered a staple in every household. India, however, presented serious problems for brewers. Hot temperatures, poor water, short supplies, and basic ingredients made it impossible to brew beer. Attempts to ship beer out of Britain to Calcutta failed.

George Hodgson of London produced a pale ale of greater strength and bitterness than those he sold in London. The hops helped protect the beer from spoilage, as did the increased alcohol content. Hodgson's India Ale arrived in Calcutta in fine shape-clear, strong, and bitter, with a big, resinous hop aroma. The word spread of India Pale Ale and people throughout England and the United States were clamoring for this wonderful new beer. The rage lasted through 1970's, but lost steam in the 1980's and became just another name for low alcohol bitters.

As craft beer has emerged and grown, so has IPA! IPA has helped grow Craft Beer to what it is currently today. There are now many shapes and forms of IPA, but they all share bright aromatic hop aroma of Citrus, Tropical Fruit, and Pine. Hop flavor coats the tongue and these beers finish with an assertive, but balanced bitterness.

In area where brewers are in pursuit of citrus and fruit flavors its only natural to add actual citrus or fruit to a hop forward beer in order to exemplify these flavors. We built this IPA with fruit and citrus forward hops and added grapefruit and tangelo zest to the beer to create our citrus IPA. The combination of the hops and the fresh citrus zest creates bright and refreshing flavors.



IPA WINTER SEASONAL DRAFT AND BOTTLE



KEY INGREDIENTS

MALT | Rahr Pale, Simpsons Caramalt, Simpsons Crystal Dark

HOPS | Chinook, Mosaic, Citra

YEAST | American Ale

CITRUS ZEST | Tangelo, Grapefruit

TASTING NOTES

Golden body with beaming white foam. Aromas of fresh citrus zest, tangerine, and grapefruit. Flavors of tangelo, melon, papaya, and ripe fruit. Finishes zesty, bright, and refreshing.

FOOD PAIRINGS

Rich and hearty burgers, French fries and complex pizzas. Aged cheddar cheese, aged meats, and pickled vegetables. Indian cuisine that is spice forward balanced yogurt and cream based sauces.