

PFRIEM

FAMILY BREWERS
HOOD RIVER OREGON

DANK IPA

7.8% 70 IBUs

DESCRIPTION

Tropical Fruit, Grapefruit, Dank Hoppiness

“Dank” is a popular but hard-to-define adjective used to describe hops, but we’ve done our best to define it in pFriem Dank IPA. This light copper ale shines with flavors of tropical fruit, hints of blueberry, with a fresh hoppy finish. You might not be able to describe the dankness to your friends but you’ll understand it after one sip.

HISTORY

By the 1790s 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 1970s, but lost steam in the 1980s and became just another name for low alcohol bitters.

As craft beer has emerged and grown, so has IPA! It 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, fragrant hop aromas of citrus, tropical fruit, and pine. Hop flavor coats the tongue and these beers finish with an assertive but balanced bitterness.

Dank IPA was inspired by installing our centrifuge. The centrifuge can separate beer from the hops left over from dry hopping, in doing so this creates bright and dank hop flavors. We wanted to play off of this so we built an IPA with the most “Dank” hops available to see how far we could push this beer.



CLASSIC IPA SEASONAL DRAFT & BOTTLE



KEY INGREDIENTS

MALT | Rahr Pale, Simpsons Caramalt, Simpsons Crystal Light, Simpsons Crystal Dark

HOPS | Chinook, Mosaic, Citra, Warrior, Nelson, Columbus

YEAST | American Ale

TASTING NOTES

Light copper with off white foam. Dank aromas of peach, mango, papaya, and blueberry. Bright flavors of lychee fruit, grapefruit, and light candy maltiness. Finishes piney, with a touch of grapefruit rind, and finishes fresh and super hoppy.

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, with balanced yogurt and cream based sauces.