

PFRIEM

FAMILY BREWERS
HOOD RIVER OREGON

DOWN UNDER IPA

7.2% 65 IBUs

DESCRIPTION

Strawberry Jam, Kiwi, Passion Fruit

Say g'day to a grog brewed with some of Australia's finest hops. pFriem Down Under IPA is a bright copper beer overflowing with notes of strawberry, kiwi, citrus and huckleberry. So let's raise our pints to a beer packed with more hops than a western brush wallaby.

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 lack of 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 1980's 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.

Down Under IPA showcases hops from the Southern Hemisphere including New Zealand and Australian varieties. These hops are known to give strong tropical, herbal, and bright flavors.



CLASSIC LIMITED SPRING DRAFT AND BOTTLE



KEY INGREDIENTS

MALT | Gambrinus Canadian Pilsner, Caramalt, Crystal Light, Crystal Dark

HOPS | Nelson Sauvin, Motueka, Ella, Topaz

YEAST | American Ale

TASTING NOTES

Bright copper with a touch of tawny amber topped with white foam. Aromas of kiwi, grapefruit, and apricot. Flavors of fresh strawberry jam, sweet orange peel, passion fruit, and huckleberry. Finishes prickly and resinous with a touch of bitter orange peel.

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.