

PFRIEM

FAMILY BREWERS
HOOD RIVER OREGON

Coava

GOLDEN COFFEE ALE

6.0% 30 IBUs

DESCRIPTION

Cherry Chutney, Tropical, Nutty, Citrus

Fruit forward, Kenyan coffee (brewed and roasted by Coava Coffee), and aromatic hops create a perfect harmony in pFriem's Golden Coffee Ale. Rich, nutty flavors combined with citrus and stone fruit make for a quaffable, bright treat for both coffee and beer lovers alike!

HISTORY

In the new world of craft brewing, adding coffee to beer has become a trend. Most often stouts, porters, and other dark styles of beer are infused with coffee. It is even more popular to have Imperial versions of these beers. The idea has been to play off the roasty and powerful notes of each beverage.

pFriem has taken a different approach and has collaborated with our friends at Coava Coffee. Coava is known for using beautiful, fruit forward, and bright beans. We decided to compliment these flavors from the coffee by making a golden beer with fruity and citrusy hops. The result is a very drinkable, bright, aromatic beer that combines these wonderful flavors.

STORY OF THIS COFFEE BEAN

Found in the Cheptais district, the producers of Kimama Farmers Cooperative meticulously pick only ripe coffee cherries and meet some of the highest standards for processing. This commitment to excellence results in an incredibly complex and clean coffee. It is always a privilege for us to offer such outstanding coffees from Kenya because they stand apart from all other coffee-growing regions.

Kimama coffee yields flavor notes of raspberry lemonade, papaya, and blood orange.



LIMITED SUMMER DRAFT & BOTTLE



KEY INGREDIENTS

MALT | Rahr Pale, Golden Naked Oats
HOPS | Equinox, Motueka
YEAST | American Ale
COFFEE | Kimama, Kenya- Washed

TASTING NOTES

Slightly off white foam on top of a golden bronze body. Aromas of mango and papaya combined with roasted almonds and cherry chutney. Rich nutty flavors combined with citrus and stone fruit. Aromatic hops and bright coffee notes dance together in harmony, and finish with a tantalizing experience.

FOOD PAIRINGS

Mexican food: enchiladas, cocoa mole, and fish tacos. Fresh and light cheeses such as Fromage Blanc. Beignets, plain cake donuts, bacon, egg and cheese sandwiches. Savory and fatty offerings such as pork and duck rillettes, and pâté.