

# PFRIEM HAZY IPA



6.8% 35 IBU

CLASSIC ANNUAL  
DRAFT & 12oz CANS

SEE THROUGH THE HAZE,  
WHERE LUSH AROMAS OF  
SWEET PAPAYA AND MANGO  
DANCE WITH JUICY NOTES OF  
WHITE GRAPE AND CITRUS.

## INGREDIENTS

### MALT

Maris Otter, Rahr Pale Malt, Rahr  
Raw Wheat, Bob's Red Mill Oats

### HOPS

Mosaic, Citra, El Dorado

### YEAST

London Ale

## AWARDS

### 95 POINTS

Craft Beer & Brewing

### 92 POINTS

The Beer Connoisseur

HAZY  
IPA



TROPICAL, CLEMENTINE,  
FLUFFY

## HISTORY

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.

pFriem Hazy IPA is inspired by the New England/Vermont brewed "Hazy IPAs" or "Juicy IPAs". These beers are very hop-forward, tropical, round, and of course - juicy. In traveling to the East Coast and trying these beers, we found these hop-forward ales can be thick and turbid while others display a moderate haze. In pFriem's Hazy IPA, we focused on the big tropical/juicy hop flavors balanced by a full body and a heavy amount of haze. The haze in these beers can be caused by many things: adjuncts, adding flour, leaving lots of hop solids and particulates in the beer, heavy loads of yeast, etc. We choose to focus on the adjuncts, in particular, raw wheat and oats. We took inspiration from the classic German Hefeweizen, which strikes a beautiful balance of roundness from the wheat, flavor from the yeast, and a delightful haze that is not turbid or cloying. The result is a hazy, tropical, round, juicy, intriguing, but drinkable beer.

## TASTING NOTES

A Creamsicle meringue rests atop a mysterious body of grilled mango and haze. Tropical aromas of clementine, peach, strawberry, mango, and papaya leap from the glass. Juicy flavors of grapefruit, white grape and whipped citrus dance across the palate. Balanced citrus rind bitterness gives way to a pillowy warmth.

## 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 and balanced by yogurt and cream based sauces.

PFRIEM



CRAFTED IN HOOD RIVER, OREGON  
PFRIEMBEER.COM