

PFRIEM

FAMILY BREWERS
HOOD RIVER OREGON

HOPPY PILS

5.2% 38 IBUs

DESCRIPTION

Melon, Berry, Piney

Want a classical Pilsner with a West Coast twist? Try pFriem Hoppy Pils. New school German hops give the beer its unique aromas of wild flowers, ripening strawberries and lemon grass, with tangy, herbal notes of bright berries, spearmint, and lavender. The zesty, earthy finish make this crisp, clean, hop forward Pils a 'Go-To' again and again.

HISTORY

pFriem's Hoppy Pils takes a classical approach to brewing Pilsner with West Coast twist. This beer is brewed in the same vein as our other German inspired lagers- high quality pilsner malt, step-mashed, lagered, and deep cold conditioned, but is given a heavy whirlpool charge of hops and is dry hopped. We use new school German hops to accentuate this beer- Huell Melon, Hallertau Blanc, Mandarina Bavaria. These hops give the beer a unique fruitiness combined with herbal and earthy noble flavors. The result is a crisp, clean, hop forward, and very fragrant Pils.



CLASSIC LAGER FALL SEASONAL DRAFT AND BOTTLE



FOOD PAIRINGS

Fatty meats in curry sauce, fish in tamarind sauce, and jerk chicken. Shellfish, calamari, crab, clams, shrimp, oysters and lobster. Oily fish such as salmon, sardines, mackerel, and herring. Sausages including chorizo, andouille, and merguez.

KEY INGREDIENTS

MALT | Weyermann and Gambrinus Pilsner, Cara Foam, Acidulated

HOPS | Huell Melon, Hallertau Blanc, Mandarina Bavaria, Perle, Tettnang

YEAST | Lager

TASTING NOTES

Shines brilliantly gold with fluffy white foam. Aromas of light melon, wild flowers, and ripening strawberries and lemon grass. Tangy and herbal flavors of bright berries, spearmint, lavender, honeydew melon and white grape. Finishes zesty and earthy with a snappy bitterness.

