

PFRIEM

FAMILY BREWERS
HOOD RIVER OREGON

KUMQUAT FARMHOUSE ALE

4.9% 24 IBUs

DESCRIPTION

Orange Juice, Pineapple, Kumquat

pFriem Kumquat Farmhouse Ale's aromas of fresh kumquats and creamy papaya will get you started, but the tangy flavors of pineapple and orange juice will propel you to its spritzy, refreshing finish.

HISTORY

Saisons are also known as farmhouse beers. Most of them are found in the Wallonia region of Belgium, located in the Southwestern part of the country, which is known for farming. In the early to mid 20th century, farmers would hire saisoners (farmhands) for the summer months to work the land. During the winters, farm owners would brew beer called saisons for the summer workers who were each entitled to five liters of beer per day. The Saisons, whether modest or strong in alcohol, are known for being tart, a little funky, light on the palate, dry, fruity, spicy, complex and very quaffable.

Kumquat Farmhouse Ale is built on a creamy, quaffable base - highlighting the spelt and raw wheat used in the beer. We purée 0.5 pounds per gallon of fresh kumquats and add them to the beer after fermentation was complete. At fruiting, we pitch Brett Trois to create another fermentation with the fresh kumquats. This farmhouse beer comes off ripe, fresh, tangy, and very fruit forward.



SELECT SUMMER SEASONAL DRAFT AND BOTTLE



KEY INGREDIENTS

MALT | Gambrinus Pilsner, Spelt, Raw Wheat

HOPS | German Tettnang, Huell Melon, Motueka

YEAST | Farmhouse Ale

SECONDARY YEAST | Brettanomyces Bruxellensis Trois Vrai

TASTING NOTES

Big, white rocky foam on top of a hazy golden sunset. Fresh aromas of kumquat, citrus, and creamy papaya. Tangy flavors of pineapple, carrots, and orange juice. Finishes tart, spritzy, and refreshing.

FOOD PAIRINGS

Saisons are very diverse with food as they are acidic, bitter, and fruity. Salmon cakes, crab cakes, rib eye, shrimp salad, avocado and tomato salad. Thai Red Snapper with spicy tamarind sauce. Fried fish, clams, and calamari. Sausages work wonderfully with North African merguez, chorizo, seafood, Toulouse, bratwurst, venison, boudin noir. Thai and Vietnamese cuisine pair exquisitely with saisons.