

LAS PIÑAS



6.6% 6 IBU
BARREL AGED LIMITED

NEW! DESCRIPTION COMING SOON

INGREDIENTS

MALT

Gambrinus Canadian Pilsner,
Rahr unmalted Wheat, Mecca
Grade Wikiup Red Wheat

HOPS

Aged Czech Saaz

YEAST

Brettanomyces, Lactic Bacterial
Culture

WOOD

French Oak Barrels

FRUIT

500 Costa Rican Pineapples

FOOD PAIRINGS

Duck, goose, and venison. Pan fried chicken wing/ breast in a Las Pinas cream sauce. Mexican mole sauce-based foods. Milk chocolate, dark chocolate, chocolate-based desserts, cheesecake, panna cotta. Wide range of cheeses-mascarpone, teleme, stracchino, and sharp fresh goat cheese.



PINEAPPLE, JASMINE, ZING

HISTORY

Las Piñas marks a departure for pFriem. While we draw inspiration from near and far, we've historically only included fruit grown within 100 miles of the brewery in our mixed culture and barrel aged beers. This was meant as a nod both to the Belgian tradition by which we're so inspired, and also to the bountiful cornucopia that is Oregon grown fruit. And yet, we're Brewers! Far be it from us to resist the alluring temptations of succulent tropical fruits. So we spoke to those to which one speaks about such things, and before long it was 3am at our Cascade Locks facility and there were 500 pineapples at our door. We borrowed knives and cutting boards from the kitchen and got to work removing 500 rinds and stems. Next, we went about selecting our favorite barrels of spontaneously-fermented Lambic-inspired Ale to blend onto the fruit, and left the two alone for a slow, yet exhilarating fermentation. After a final fermentation with champagne yeast in the bottle, Las Piñas is ready to transport you to the islands. And now, more than ever, we could all use a getaway. Clasp the cheerful, carefree aromas of pineapple and jasmine and bright flavors of lemon and pine. Cheers!

TASTING NOTES

Pours a cheerful golden straw with a white lace tiara. Aromas of freshly chopped pineapple, white grape and jasmine bound playfully ahead of flavors of lemon, guava and pine before a bright, tart, spritzy finish. Zing!