

pFRIEM

FAMILY BREWERS
HOOD RIVER OREGON

MANGO PALE

5.5% 15 IBUs

KEY DESCRIPTORS

Mango, Tropical Fruit, Zing!

HISTORY

The English Pale Ale has been a long lasting and inspirational style for brewers; it gave birth to the IPA that is loved by many. But with everything, the pale ale has evolved over the years. The idea of a pale ale was changed in 1979 when Ken Grossman launched Sierra Nevada Brewing Company and redefined what a pale ale was, using American Cascade hop to create the iconic Sierra Nevada Pale. Since that day, Sierra Nevada Pale has been a principle example of the American pale for brewers. Many have created their own take on the balanced yet hoppy beauty of the pale and succeed. Now there is a different turn in the craft industry, one that harkens back to the origins of brewing; brewing different beers throughout the year that play to the ever changing seasons. This philosophy has given birth to the pFriem Summer Pale.

pFriem's Mango Pale takes a new American approach to brewing a Pale Ale. Hearty amounts of new American and new German fruit forward hops are used in this beer. Before the beer is finished copious amounts of mango puree were added this beer. The brightness of the fruity hops combined with the rich and juiciness of the mangos creates a hop forward and very fruity beer, balanced with a touch of acidity and just enough bitterness.



KEY INGREDIENTS

MALT | Rahr Alix Pale, Simpsons Cara Malt, Acidulated

HOPS | Citra, Mosaic, Hallertau Blanc, Chinook

YEAST | American Ale

FRUIT | Mango Puree

TASTING NOTES

A pillow-y whipped foam crowns a hazy yet radiant body of toasted tangerine. A magnificent bouquet of mango, pineapple, white wine, pear, peach, and strawberry precedes a gloriously juicy wallop of tropical fruit. A silky effervescence finally gives way to a lovely, light lingering bitterness. Zing!

FOOD PAIRINGS

Mexican Food, sweet and sour flavors found in Thai and Vietnamese cuisine. White fish such as halibut, rock cod, and dungeness crab. Fruit such as chutney can play off the fruitiness of the beer.