

PFRIEM

FAMILY BREWERS
HOOD RIVER OREGON

MEXICAN LAGER

4.4% 17 IBUs

DESCRIPTION

Light Corn, Orange Blossom, Mexican Beach...add squeeze of lime and table salt

pFriem loves Mexican Lagers, so we brewed our own! Our light and crisp reinvention is brewed with malted barley and corn, with smells of orange blossom and a faraway Mexican beach. Like the lagers that inspired us, pFriem's Mexican Lager will leave you wanting another, and another...

HISTORY

In Mexico at the end of the 19th century, German expats began commercially brewing the Vienna-style lagers they were used to, which have now loosely become the Mexican lagers we see exported to U.S. shelves. It would be too easy to say, though, that contemporary American-made, Mexican-style lagers are Vienna lagers. Now brewers are interpreting this cultural inspiration in different ways.

pFriem Mexican Lager was inspired by the lagers of Mexico that are light, crisp, and refreshing. We made this beer with malted barley and corn. It was lightly hopped, and is crisp and dry. We love Mexican lagers, but felt there was something left for the longing. We tried to fill this longing with pFriem's version of this famous style.



LAGER SUMMER SEASONAL DRAFT & BOTTLE



KEY INGREDIENTS

MALT | Gambrinus Pilsner, Flaked Maize, Carafoam, Acidulated

HOPS | Perle, Czech Saaz, Tettnang

YEAST | Lager

ADJUNCT | Flaked Maize

TASTING NOTES

Light copper with off white foam. Dank aromas of peach, mango, papaya, and blueberry. Bright flavors of lychee fruit, grapefruit, and light candy maltiness. Finishes piney, with a touch of grapefruit rind, and finishes fresh and super hoppy

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, balanced yogurt and cream based sauces