

PFRIEM

FAMILY BREWERS
HOOD RIVER OREGON

OLD BRUIN

8.7% 10 IBUs

DESCRIPTION

Jammy, Leather, Vinous, Lovely

pFriem's Foudre barrel aged Oud Bruin is a deep crimson beer featuring aromas of marionberry, apple butter and Cabernet, big notes of raspberry, fig, Sherry and leather with a tart, jammy finish that will make any beer lover tip their hat.

HISTORY

Oud Bruin and Flanders Red is known as the Burgundies of Belgium. This style of beer once ruled West Flanders. This beer is brewed using large amounts of Munich and caramel malts with traditional brewing methods. The beer is then aged in large wooded barrels, vats, and foeders, then is inoculated with wild yeast and lactic acid-producing bacteria. The most important process is the tradition of aging the red ales in huge vats of unlined oak. The wood, which cannot be sterilized, is home to dozens of wild yeast and bacterial strains that consume the residual sugars in the beer. Over the course of its aging, which can last as long as two years, the beer takes on its characteristic acidity, along with oak flavor and color. Sherry and passion fruit notes develop and deepen as oxygen slowly seeps in through the wood. The individual barrels are blended together. The resulting blends are light-bodied and zesty, with complex fruity and earthy aromatics, malt caramel and sweetness, balanced with refreshing acidity. The result is a wonderful blend of sweet and sour flavors.

Oude Bruins are full, rich, complex, jammy, but, yet light on the tongue. This East Flanders inspired beer is slightly stronger and more robust than its West Flanders neighbor; Flanders Red.



BARREL AGED LIMITED WINTER DRAFT AND BOTTLE



KEY INGREDIENTS

MALT | Gambrinus Canadian Pilsner, Cara Munich, Cara Aroma, Carafa III, Cara Foam, Acidulated

HOPS | Tettnang

YEAST | Belgian Ale, Brettanomyces, Lactic Bacterial Culture

BARREL | French Oak barrels and French Oak Foudres

TASTING NOTES

Deep crimson with ruby head topped with khaki foam. Bright aromas of Marionberry, apple butter, tobacco, and Cabernet. Big vinous flavors of raspberry, fig, baker's chocolate, Sherry, and leather. Finishes tart, jammy, tannic, and lovely.

FOOD PAIRINGS

Oily and buttery seafood is a great match for these sweet and tart ales; lobster, shrimp, sautéed monkfish, Dungeness crab, and king salmon. Obvious choices include Flemish style mussels and frites and beef carbonnade flamande. Other heartier items such as rich pork dishes, boar, and duck go great with the beers acidity and sweetness. Full flavored cream sauces and sour cherry sauces sing with the beers of Flanders.