

pFRIEM

FAMILY BREWERS
HOOD RIVER OREGON

OUDE KRIEK

5.6% 6 IBUs

DESCRIPTION

Cherry Pie, Juicy, Nutty, Tangy

We introduced lush, juicy cherries grown right up the road, to our year-old, Lambic-inspired ale and let them get to know each other for another ten months to create pFriem Oude Kriek. Judging from the aromas of fruity, nuttiness and bright flavors of cherry pie and berries with a dry, tangy finish, they're a perfect match.

HISTORY

In order to understand the history of Kriek, Pêche, Frambozen or any fruited Lambic, one must first understand the long, rich history of Lambic itself. What we know as Lambic likely evolved slowly from other spontaneously fermented beverages dating back to the ancient inhabitants of the Fertile Crescent. Romans introduced the use of wooden casks around A.D. 21. Hops were widely accepted as the preferred spice in the 10th century. A beer we would likely recognize as Lambic was being lovingly produced in Belgium as early as the 12th century. To create the beer, a brewer, who was often also a farmer, built a mash consisting of 60% malted barley and 40% wheat. A minimum volume of aged hops was added to the boil, solely for their preservative properties. Next, wort was transferred to a coolship: a long, wide and shallow vessel, designed, as the name implies, to cool the wort. Brewers would often start early in the morning to have all of the wort in the coolship by nightfall, and to take advantage of the cooler evening temperatures. In through the open windows, along with the chilly Belgian breeze, came magic. Soon, the wort began to bubble and foam, the result (we now know) of the beginnings of a mixed culture fermentation. Finally, the slowly fermenting elixir was moved to oak barrels for maturation. Famed Dutch Renaissance Painter Pieter Bruegel faithfully portrayed rural Belgian life, complete with the Earthenware mugs of Lambic still popular today.

Adding fruit to traditionally produced Lambic is a significantly more recent development in brewing history, and likely began as a cottage industry. In fact, the first explicit mention we find of a cherry addition lies in the 1878 manuscript of tenant farmer Josse De Pauw from Schepdaal, Belgium. He writes: "Take good clear lambic, two years old, at least good tasting, twenty kilograms of good ripe cherries per one hundred litres of lambic. Press the cherries and add the stones (pits). Leave to rest, draw off until December and leave to rest for twenty to thirty days, then bottle, stopper, and lay down." The fact that this tradition blossomed around the village of Schaarbeek, outside of Brussels, is no accident as the cherries of the same name were once abundant in the area. And while cherries were likely the first fruit to be combined with Lambic, they were certainly not the last. The resultant beers have traditionally been named simply for the fruit included. Therefore a cherry Lambic is known as Kriek, a raspberry Lambic is known as Frambozen, and a peach Lambic is called Pêche. For traditional Kriek, the whole cherry fruit is used, fresh after the harvest, when summer temperatures are still high. Traditional Pêche begins slightly later in the season, again with whole fruit, however the stones are not included. Fresh raspberries are added ripe.

Well over a year ago, pFriem Oude Kriek began as fruited Lambics have for centuries. The malt bill withing pFriem Oude Kriek consisted of 60% malted barley and 40% wheat. Aged hops were added to the boil. Rather than sending the wort to a coolship we used a modern heat exchanger to chill it before deliberately inoculating it with the same magical mixed culture that's wafted through Belgian windows for centuries. Next, the beer matured in French oak barrels for six months. Finally, our brew crew visited our friends at Idiot's Grace Farm and Winery, and personally picked over 2400lbs of beautiful, ripe, sunkissed Bing, Van and Royal Anne cherries. We lovingly removed each and every stem and added them to our established Lambic-inspired ale at a whopping 2.5 lbs per gallon. The fruit and the ale were then left alone to mingle for more than ten months. They are now one.



BARREL AGED
SPRING LIMITED DRAFT & BOTTLE



KEY INGREDIENTS

MALT | Gambrinus Canadian Pilsner,
Weyermann Wheat

HOPS | Aged Czech Saaz

YEAST | Brettanomyces, Lactic Bacterial Culture

WOOD | French Oak

FRUIT | Sweetheart and Regina Cherries-Mosier, OR

TASTING NOTES

Deep ruby red topped with light pink foam. Aromas of ripe cherry, sweet fruit, and a woody nuttiness fill the nose. Bright flavors of cherry pie combined with juicy berries. Finishes dry, tangy, with a hint of Rosé.

FOOD PAIRINGS

Duck, goose, and venison. Pan-fried chicken wings and breasts in an Oude Kriek cream sauce. Mexican mole sauce based foods. Milk chocolate, dark chocolate, chocolate based desserts, cheesecake, and panna cotta. Wide range of cheeses: Mascarpone, Teleme, Stracchino, and sharp fresh goat cheese.