

PFRIEM

FAMILY BREWERS
HOOD RIVER OREGON

PILSNER

4.9% 38 IBUs

PFRIEM PILSNER WINS SILVER MEDAL AT THE GREAT AMERICAN BEER FESTIVAL®

pFriem Family Brewers' Pilsner was awarded a silver medal at the 2015 Great American Beer Festival (GABF®) competition. The highly competitive German-Style Pilsener category had 100 submissions from other U.S. breweries. Presented by the Brewers Association, GABF is the largest national beer competition that recognizes the most outstanding beers produced in the United States. There were 6,647 entries from 1,552 U.S. breweries. pFriem Pilsner, among the top three winners of the 92 beer categories, was announced September 26, 2015 at the Great American Beer Festival awards ceremony held at the Colorado Convention Center in Denver, Colorado (a total of 275 beers received medals).

DESCRIPTION

Crisp, Snappy, Floral Hops

The story of pilsner starts in 19th century Bohemia when a Bavarian monk smuggled a special yeast to a brewmaster in Pilsen. The story of pFriem Pilsner starts in the Pacific Northwest where it acquires the aroma of fresh grass, flowers, and a touch of honey. While there are no monks involved in this pilsner, there is still a crisp and spicy finish.



CLASSIC ANNUAL DRAFT AND BOTTLE



KEY INGREDIENTS

MALT | Gambrinus & Weyermann German Pilsner, Cara Foam, Acidulated

HOPS | Perle, Saphir, Tettnang, Spalt Select

YEAST | Lager

TASTING NOTES

Shines brilliantly gold with fluffy white foam. Aromas of fresh grass and spring flowers. A touch of lemon zest quaffs from the glass. The mouth fills with zesty spiciness, a touch of honey, and finishes crisp, snappy, and refreshing.

FOOD PAIRINGS

Fatty meats in curry sauce and jerk chicken. Excellent with seafood: fish, shellfish, turbot, calamari, crab, clams, sole, shrimp, oysters and lobster. Oily fish such as salmon, sardines, mackerel, and herring. Sausages including chorizo, andouille, and merguez. Bacon, sausage, and any other breakfast meats work wonderfully.