

# PFRIEM

FAMILY BREWERS  
HOOD RIVER OREGON

## PUMPKIN BIER

6.9% 15 IBUs

### DESCRIPTION

*Fresh Ground Spice, Fluffy, Pumpkin Pie*

Each batch of pFriem Pumpkin Bier is made with fresh pumpkin and real spices in addition to the standard malt and hops. That's why every pint is overflowing with aromas of vanilla, notes of cinnamon and a touch of caramel. We think you'll agree that it's just as flavorful as mom's pumpkin pie and there's no baking required.

### HISTORY

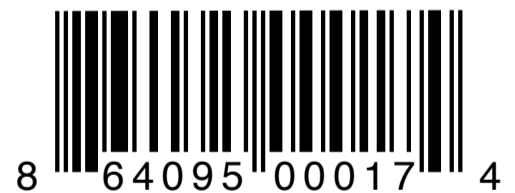
Often released as a fall seasonal, pumpkin ales are quite varied. Some brewers opt to add hand-cut pumpkins and drop them in the mash, while others use puree or pumpkin flavoring. These beers also tend to be spiced with pumpkin pie spices, like ground ginger, nutmeg, cloves, cinnamon, and allspice. Pumpkin ales are typically mild, with little to no bitterness, a malty backbone, with some spice often taking the lead. Many will contain a starchy, slightly thick mouthfeel too. In our opinion, the best versions use real pumpkin, while roasting the pumpkin can also add tremendous depth of character for even better results.



### FOOD PAIRINGS

Fall vegetables: squash, yams, kale, swiss chard, chestnuts. Fatty meats: duck, pork, stewed meat. Sweet bread, pumpkin pie, and carrot cake.

SELECT FALL LIMITED DRAFT & BOTTLE



### KEY INGREDIENTS

**MALT** | Gambrinus Canadian Pilsner

**HOPS** | Styrian Golding

**YEAST** | Belgian Ale

**VEGETABLE** | Pumpkin Puree, Roasted Pumpkin

**SPICES** | Cinnamon, Nutmeg, Ginger Root, Jamaican All-Spice

### TASTING NOTES

Thick bright white foam on top of a pumpkin orange body. Aromas of vanilla, ginger, cinnamon, and clove. Rich flavors of pumpkin pie with a touch of caramel. Finishes with a soft, creamy, and fluffy mouth feel.

