

# PUMPKIN BIER



6.9% 15 IBU

SELECT SEPT-OCT SEASONAL  
DRAFT & BOTTLE

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 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.

## INGREDIENTS

### MALT

Gambrinus Canadian Pilsner

### HOPS

Styrian Golding

### YEAST

Belgian Ale

### VEGETABLE

Pumpkin Puree', Roasted  
Pumpkin

### FRESH SPICES

Cinnamon, Nutmeg, Ginger  
Root, Jamaican All-Spice



FRESH GROUND SPICE, FLUFFY,  
PUMPKIN PIE

## 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 mouthfeel.

## FOOD PAIRINGS

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

## 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-ish, mouthfeel too. In our opinion, best versions use real pumpkin, while roasting the pumpkin can also add tremendous depth of character for even better results.