

# PFRIEM

FAMILY BREWERS  
HOOD RIVER OREGON

## SPRING PALE ALE

5.0% 40 IBUs

### DESCRIPTION

*Fresh Citrus, Honeydew Melon, Spice*

If you've got spring fever, here's a perfect way to cool off. pFriem's Spring Pale Ale is rife with aromas of powdered sugar covered strawberries and flavors of freshly cut citrus and melon, with a gentle, spicy body that finishes dry and crisp. Embrace the season and the beer that goes with it!

### HISTORY

The English Pale Ale has been a long lasting and inspirational style for brewers; it gave birth to the IPA that is loved by many. But with everything, the pale ale has evolved over the years. The idea of a pale ale was changed in 1979 when Ken Grossman launched Sierra Nevada Brewing Company and redefined what a pale ale was, using American Cascade hops to create the iconic Sierra Nevada Pale. Since that day Sierra Nevada Pale has been a principle example of the American pale for brewers. Many have created their own take on the balanced yet hoppy beauty of the pale and succeeded. Now there is a different turn in the craft industry, one that harkens back to the origins of brewing; brewing different beers throughout the year that play to the ever changing seasons. This philosophy has given birth to the pFriem Spring Pale, fermented with our American ale yeast. After fermentation, this beer receives two heavy doses of fresh dry hops featuring Equinox and Hallertau Blanc. The beer is hoppy and refreshing with multiple layers of citrusy fruits, lightly acidic with little to no bitterness.



CLASSIC SPRING PALE SEASONAL DRAFT & BOTTLE



### KEY INGREDIENTS

**MALT** | Rahr Pale Malt, Simpsons Crystal Light, Flaked Rye

**HOPS** | Warrior, Cascade, Equinox, Mandarina Bavaria, Huell Melon

**YEAST** | American Ale

### TASTING NOTES

Bright straw color with vibrant white foam. Intense aromas of citrus, honeydew melons, grapefruit and strawberries. Flavors of fresh off the tree tangerines, grapes and mango that are highlighted by subtle notes of spice and bread. Finishes with a crisp, dry punch leaving you wanting more.

### FOOD PAIRINGS

Fish tacos with a mango salsa and fresh cilantro would bring this beer to life. Any dish that has subtle spice with a touch of sweetness will make the perfect pairing.