

PFRIEM

FAMILY BREWERS
HOOD RIVER OREGON

TRIPLE

9.5% 38 IBUs

DESCRIPTION

Apricot, Earthy Hops, Slightly Fruity, Zesty

The abbey-dwelling monks of Belgium were traditionally allowed one Tripel Ale a day to give them sustenance during their 40-day fasts. pFriem Belgian Tripel is brewed with another purpose in mind. Its aromas of floral grass and hints of pear and apricot flavor are perfectly balanced with the spiciness of noble hops to leave the palate with a zesty earthiness intended not to sustain its drinkers but instead leave them completely satiated.

HISTORY

A Belgian Tripel traditionally falls in line with the classic abbey beers/monastery beers of Belgium. They are made along side of other beers-Single, Dubbel, and Tripel. The names refer to the strength, rather than the style. There is a wide range for Singles (normally around 5.0% ABV). Dubbel is around 8% and it is dark and chocolaty.

The Tripel is light in color, but the strongest at 9.5%, and it is known for having a strong hop flavor when it is young and fresh. The Tripel was particularly designed to “give bread” during the monks’ fourty day fast. The Monks were aloud to have one a day to give them substance to survive their fast.

pFriem’s Tripel really showcases the fresh hop charter that is found only from noble hops that are grown in Northern Europe, but the beer is ever-so-balanced with fruity yeast and rich maltiness found from the alcohol strength.



KEY INGREDIENTS

MALT | Gambrinus Canadian Pilsner, Carafoam

HOPS | Tettnang, Perle, Styrian Golding

YEAST | Belgian Ale

TASTING NOTES

White fluffy head on top of bright golden hues. Aromas of floral grass with hints of pear. Flavors of apricot are finessed with the spiciness from the hops. The pallet is left with a zesty earthiness.

FOOD PAIRINGS

Nutty cheeses such as Pierre Robert, camembert and cremaux de delice. Apricot and quince mostarda. Candied almonds and walnuts. Margherita pizza, and henoese pesto. Grilled vhinook and other rich fish. Summer vegetable ratatouille or succotash.