

# PFRIEM

FAMILY BREWERS  
HOOD RIVER OREGON

## BLONDE IPA

6.2% 50 IBUs

### DESCRIPTION

*Lemon Zest, Melon, Snappy*

The great brewmasters of the Pacific Northwest are reverent of the past and its brewing traditions, but never cease to look forward, tinkering and experimenting to create flavors that are uniquely bold and new. Case-in-point, pFriem's Blonde IPA— Its refreshing blast of citrus and secret ingredient (sunshine) will have you looking forward to another before even enjoying its just bitter enough finish.

### HISTORY

By the 1790's, the British were established in India and needed beer, which was considered a staple in every household. India, however, presented serious problems for brewers. Hot temperatures, poor water, and short supplies of basic ingredients made it impossible to brew beer. Attempts to ship beer out of Britain to Calcutta initially failed.

At the same time, George Hodgson of London was producing a pale ale of greater strength and bitterness than what he could sell in London. The hops helped protect the beer from spoilage, as did the increased alcohol content. Hodgson's India Ale arrived in Calcutta in fine shape: clear, strong, and bitter, with a big, resinous hop aroma. The word spread of India Pale Ale and people throughout England and the United States were clamoring for this wonderful new beer. The rage lasted through 1970's, but lost steam in the 1980's and became just another name for low alcohol bitters.

As craft beer has emerged and grown, so has the IPA! IPA has helped grow Craft Beer to what it is currently today. There are now many shapes and forms of IPA, but they all share bright aromatic hop aroma of citrus, tropical fruit, and pine. Hop flavor coats the tongue and these beers finish with an assertive, but balanced bitterness.

pFriem's Blonde IPA is a hybrid between a West Coast IPA and a German Pilsner. Showcasing the dank hoppiness of an IPA, while being bright, blonde, and crisp like a Pilsner.



ANNUAL DRAFT | SPRING SEASONAL BOTTLE



### KEY INGREDIENTS

**MALT** | Rahr Pale  
**HOPS** | Chinook, Cascade, Equinox, Simcoe  
**YEAST** | American Ale

### TASTING NOTES

Bright blonde topped with white foam. Aromas of mango, tangerine, and lime zest. Full flavors of lemon zest, melon, and pine. Finishes crisp, clean, with a touch of grapefruit rind.

### FOOD PAIRINGS

Rich and hearty burgers, French fries and complex pizzas. Aged cheddar cheese, aged meats, and pickled vegetables. Indian cuisine that is spice-forward, with balanced yogurt and cream based sauces.