

BRETTA IV



6.1% 14 IBU

SELECT LIMITED
DRAFT & BOTTLE

BRETTA IV IS THE RARE SEQUEL THAT MAY OUTDO THE ORIGINAL. IT'S A FUNKY, HOP-FORWARD BEER, NOW BREWED WITH MANGO AND FERMENTED WITH BRETTANOMYCES FOR A FRUIT-RICH, FLORAL EFFERVESCENCE. IT'S BOTH JUICY AND DRY, PERFECT FOR CRACKING OPEN THE SUNNY SUMMER SEASON.

INGREDIENTS

MALT

Gambrinus Canadian Pilsner, Rahr Unmalted Wheat, Weyermann Malted Spelt

HOPS

Tettnang, Cashmere, Galaxy, Nelson Sauvin

YEAST

WY5112 Brett. Brux.

SPECIAL INGREDIENTS

Mango

TASTING NOTES

Pours a delicate straw with a touch of haze under a thick foamy cap of merengue. Bursting aromas of mango, peach, pineapple and melon greet the nose, escorting the senses to bold flavors of guava and white pepper, before settling into evergreen and rich earth.



**MANGO, TROPICAL,
FLORAL, FUNK**

HISTORY

Brett (short for *Brettanomyces*) has played an important role in beer production throughout history. Brett is wild yeast and lives comfortably anywhere from fruit skins to breweries. Pre-industrial revolution, Brett played a major role in beer fermentation. The progression of modern science created the ability to make technical, sanitary, and controlled beer. At this time Brett was considered as hard to control and was considered to give the beer “off flavors”. Meanwhile, historically made beers such as Lambics have continued to rely on Brett for a large portion of their fermentation and flavors for centuries. In addition, a beer such as Orval has used Brett as secondary yeast to bottle condition its beer, which creates an extra layer of complexity and flavor. In new American Craft brewing, brewers are experimenting with Brett and exploring new flavors in beer.

pFRIEM Brett IV was 100% fermented with *Brettanomyces Bruxellensis 5112*, a great workhorse that brings a balanced funk and soft fruit to the aroma. This iteration embraces the tropical aspect of these beers with the addition of mango in the fermenter. To compliment the bright fruit character, we then double dry-hopped with Galaxy and Nelson Sauvin to add a juicy ripeness to the beer. Finally, we conditioned in the package with Champagne yeast. The result is a beautiful symbiosis of fruit and funk.

FOOD PAIRINGS

Cheese is a natural pairing with Brett forward beers- light to funky, creamy to hard, and fresh to aged can meld well with the wild flavors of Brett. Earthy foods such as mushrooms can play well the dynamic and earthy flavors of the beer. Spicy, Asian-inspired cuisine will meld well the spice of the beer. Look to fresh, piquant, fruit-forward dishes like papaya salad to pair particularly well with Brett IV.

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