

BRETТА V



6.4% 27 IBU

SELECT LIMITED
DRAFT & BOTTLE

BRETТА V IS A 100% BRETTANOMYCES FERMENTED ALE BREWED WITH YUZU JUICE AND NECTARON AND CITRA HOPS, RESULTING IN A FRUIT-FORWARD TROPICAL BEER, FEATURING BRIGHT NOTES OF CITRUS AND NUANCED LEVELS OF FUNK.

INGREDIENTS

MALT

Linc Malt Lyon Pilsener, Linc Malt Pale Wheat, Linc Malt Hulless Spelt, Linc Malt Unmalted White Wheat

HOPS

Nectaron, Citra, Chinook

YEAST

100% *Brettanomyces bruxellensis*

SPECIAL INGREDIENTS

Japanese cold-pressed Yuzu juice

FOOD PAIRINGS

Bretta V gives off some hoppy mimosa vibes, so brunch foods are a great place to start. Think bagels and proper lox with capers and red onion, or avocado toast with sea salt and black sesame. Brett and cheese are also great friends, and a baked brie with honey, jam and crostini is how I'd approach this year's Bretta. A little heat and acid would also pair well, such as a spicy pickle plate, or a Thai style green papaya salad with dried shrimp and birdseye chilis for the more adventurous.



CITRUS, FRUITY, FLORAL, FUNKY

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 recognized 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.

For our fifth installment of Bretta, we used TYB261 for the 100% *Brettanomyces* fermentation. This bruxellensis strain has a softer and more fruit forward expression than other types we've worked with. The grain bill is comprised of 100% local craft malt from Linc, with wheat and spelt smoothing out the body. After fermentation, we blended in a hearty dose of cold-pressed Yuzu citrus juice, imported from Japan, for its bright floral character. Finally, we dry hopped with Nectaron and Citra hops for a big punch of tropical fruit, before bottle conditioning.

TASTING NOTES

pFrim's Bretta V pours a light golden blonde obscured by soft haze, under a brilliant white blanket of fine bubbles. Aromas of bright citrus, floral honeysuckle, and herbaceous bergamot erupt from the glass. The first sip greets the drinker with soft melon, ripe pineapple, and zested grapefruit, while the swallow is reminiscent of fresh squeezed lemonade and umbrella drinks. The finish is smooth, with the prickle of a peach bellini and just the slightest hint of Belgian funk, which will continue to grow as the bottles age.

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CRAFTED IN HOOD RIVER, OREGON
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