

CDA



7.5% 70 IBU

CLASSIC WINTER LIMITED
DRAFT & BOTTLE

BEER AFICIONADOS ARGUE THE MYSTERIOUS ORIGINS OF CASCADIAN DARK ALE, BUT NO ONE CAN ARGUE THAT THE TANNED MARSHMALLOW FOAM TOP, AROMAS OF FRESH-CUT DOUGLAS FIR AND RICH, ROASTY NOTES OF BLACK CURRANT AND TOFFEE, MAKE PFRIEM'S OWN CDA A MYSTERY WORTH SOLVING.

INGREDIENTS

MALT

Rahr Pale, Simpsons
Crystal Light, Simpsons
Cara Malt, Simpsons
Roasted Barley, Briess
Midnight Wheat

HOPS

Chinook, Mosaic, Citra,
Equinox

YEAST

American Ale



DOUGLAS FIR, ROASTY,
BLACK CURRANTS

HISTORY

CDA is a new style in the beer world. There is much controversy of where its original inception was created, but most give credit to the Cascadian Region. Outside of the Northwest, most people call it a Black IPA, the American Brewers Guild calls it an American Black Ale, but most in the Northwest proudly call it a CDA. The beer itself is a balanced, hoppy, dark ale. Not as roasty or thick as a stout, but much more complex than an IPA.

TASTING NOTES

Tanned marshmallow foam on top of a black body with hints of amber. Aromas of fresh cut Douglas Fir dance with bright citrus. Rich roastiness wraps its way around black currant with hints of toffee. The beer finishes deep and complex as the roast and the hops meld over the tongue.

FOOD PAIRINGS

Charred meats, spicy food, burgers, pan-fried oysters, and cured meats.