

# CALIFORNIA PILS



## INGREDIENTS

### MALT

Rahr To Thee Pilsner, CMC Superior Pilsner, Rice

### HOPS

Mosaic, Mosaic Cryo, Mosaic Dynabooast, Krush, Krush Cryo

### YEAST

Lager

## TASTING NOTES

This beer pours brilliantly straw gold topped with a fluffy white foam. Pungent aromas of kumquat, peach, mango and sherbert waft out of the glass. On the palate this beer has intense flavors of guava, mixed berries and nectarines. Expect this beer to finish punchy and juicy yet still quenching.



## HISTORY

pFriem California Pils is our vibrant commitment to the newly emerged Hoppy Lager tradition, built upon a foundation of precision brewing and modern hop power. This straw Lager beer is constructed on a high-quality Pilsner malt base that is amplified by the addition of rice, which has undergone a traditional cereal cook process. Fermenting at cool temperatures with our house Lager strain yields an exceptionally crisp, clean, and dry finish. Instead of adhering to flowery noble German hops, we emphasize bold, aromatic varieties grown for impact: Mosaic and Krush. The marriage of these powerhouse hops delivers an explosion of fragrant complexity. The intense notes of tropical fruit, vibrant blueberry, and soft stone fruit are showcased brilliantly against the super-clean, pale canvas. This dynamic combination results in a remarkably loud, crisp, and crushable beer. The hops harmonize together to create an extremely impactful and utterly refreshing West Coast drinking experience.

## FOOD PAIRINGS

Fatty meats in curry sauce and jerk chicken. Excellent with seafood: fish, shellfish, turbot calamari, crab, clams, sole, shrimp, oysters and lobster. Oily fish such as salmon, sardines, mackerel, and herring. Sausages including chorizo, andouille, and merguez bacon, sausage, and any other breakfast meats work wonderfully.

**KUMQUAT, GOOSEBERRY, GUAVA**