

COLD IPA



IF YOU LOVE THE HOPPY INVIGORATION OF AN IPA, YET CRAVE THE ICY REFRESHMENT OF A LAGER, OUR COLD IPA HITS THE SPOT, WITH TROPICAL FRUIT NOTES AND A CRISP, CLEAN FINISH. SO YOU CAN HAVE YOUR IPA AND CRUSH IT TOO. GOES GREAT WITH ARTISAN PIZZAS, BURGERS AND A FARMER'S TAN.

INGREDIENTS

MALT

Gambrinus Pilsner, CMC Superior Pilsner

HOPS

Citra, Mosaic, Simcoe Dyna-boost, Mosaic Cryo, Chinook

YEAST

Lager

ADJUNCT

Rice Grit



CANDIED PAPAYA, GUMMY BEARS,
MEYER LEMON

HISTORY

As craft beer has emerged and grown, so has 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.

pFriem's Cold IPA is inspired by a wave of new school Lagers that are very hop forward, but still hold on to the nuance of Lager brewing. Our friends over at Wayfinder and Highland Park brewery have made breakthroughs in what we are now calling the Cold IPA. Using clean pilsner malt, punchy American hops, leaving sulfur behind, and holding on to the crisp, clean, and cold subtleties of a Lager. At pFriem, our version is clean, punchy, tropic, pungent, and very smooth.

TASTING NOTES

Bright golden hues topped with fluffy white foam. Pungent aromas of tangerine, grapefruit, melon, guava, and citrus rind. Smooth flavors of candied papaya, Meyer lemon, and white gummy bears. Crisp cold finish that leaves a resinous flavor urning for more.

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 and balanced by yogurt and cream based sauces.