

DRY HOPPED FARMHOUSE ALE



6.2% 25 IBU

SELECT SEASONAL
DRAFT & BOTTLE

THIS FARMHOUSE ALE IS A BRIDGE BETWEEN THE STYLE'S RUSTIC PAST AND TODAY'S "NEW SCHOOL" HOPS. FEATURING KRUSH, MOTUEKA, AND NELSON SAUVIN HOPS THIS ALE CONTAINS NOTES OF GOOSEBERRY, MANGO, LIME ZEST, AND A CLASSIC PEPPERY BELGIAN SPICE.

INGREDIENTS

MALT

To Thee Pilsner, Rahr White Wheat, Weyermann Spelt

HOPS

Krush, Motueka, Nelson, Tettnang

YEAST

Dupont

FOOD PAIRINGS

Great with salty and fatty hors d'oeuvres such as prosciutto, jamon serrano and gravlax. Great with pastas such as capellini alla cecca, spaghetti agli e olio, and gnocchi con pesto di Levanto. Delicate fish with a squeeze of lemon or simply prepared fattier fish: sardines, fresh anchovies and Spanish mackerel. Bitter and hearty greens such as Belgian endives, terviso, and radicchio. Raw oysters, steamed clams, and of course mussels and frites.



GOOSEBERRY, MANGO, LIME ZEST

HISTORY

At pFriem, we mimic the storied Belgian foundation while evolving the style with the vibrant hop terroir of the Pacific Northwest and the Southern Hemisphere. Our Dry Hopped Farmhouse Ale serves as a bridge between the rustic barns of Wallonia and the "New School" hop varieties of today. We utilize a traditional base of Pilsner Malt for a crisp, clean canvas. To honor the historical "rustic" texture of Liège ales, we incorporate Wheat and Spelt. These grains provide the characteristic haze, a slight nutty tang, and a soft, pillowy mouthfeel that balances the beer's high attenuation. We incorporate "New School" varieties that redefine the aromatic profile: Krush (HBC 586): Adds a modern layer of intense mango, stone fruit, and citrus, Motueka: A New Zealand standout that brings bright lime zest and tropical sweetness, Nelson Sauvignon: Known for its "Sauvignon Blanc" character, adding notes of crushed white grapes and gooseberry. By marrying the aggressive dry-hopping techniques of American craft brewing with the dry, spicy yeast profile and heritage grain bill of Belgium, we create a beer that is both a historical tribute and a modern innovation.

TASTING NOTES

This ale pours a luminous, hazy gold with a towering white foam, offering an immediate aromatic punch of gooseberry, tropical mango, and bright lime zest interwoven with a classic peppery Belgian spice. The palate is defined by the rustic, nutty complexity of spelt and wheat, providing a soft texture that perfectly balances the vibrant "new school" flavors of white grape and crushed stone fruit. Exceptionally dry and effervescent, it concludes with a crisp, clean bitterness and a refreshing minerality that makes each sip as lively as the last.

P.F. FRIEM



CRAFTED IN HOOD RIVER, OREGON
PFRIEMBEER.COM