# PFRIEM + FORT GEORGE VACATION DESTINATION WCIPA

7.0% 50 IBU
CLASSIC COLLABORATION
DRAFT & 16oz CANS

## INGREDIENTS

### MALT

Rahr To Thee Pilsner Malt, Rahr 2-Row Pale, Rahr Unmalted Wheat, Rahr White Wheat

### HOPS

Eclipse, Krush, Citra Cryo, Simcoe

### YEAST

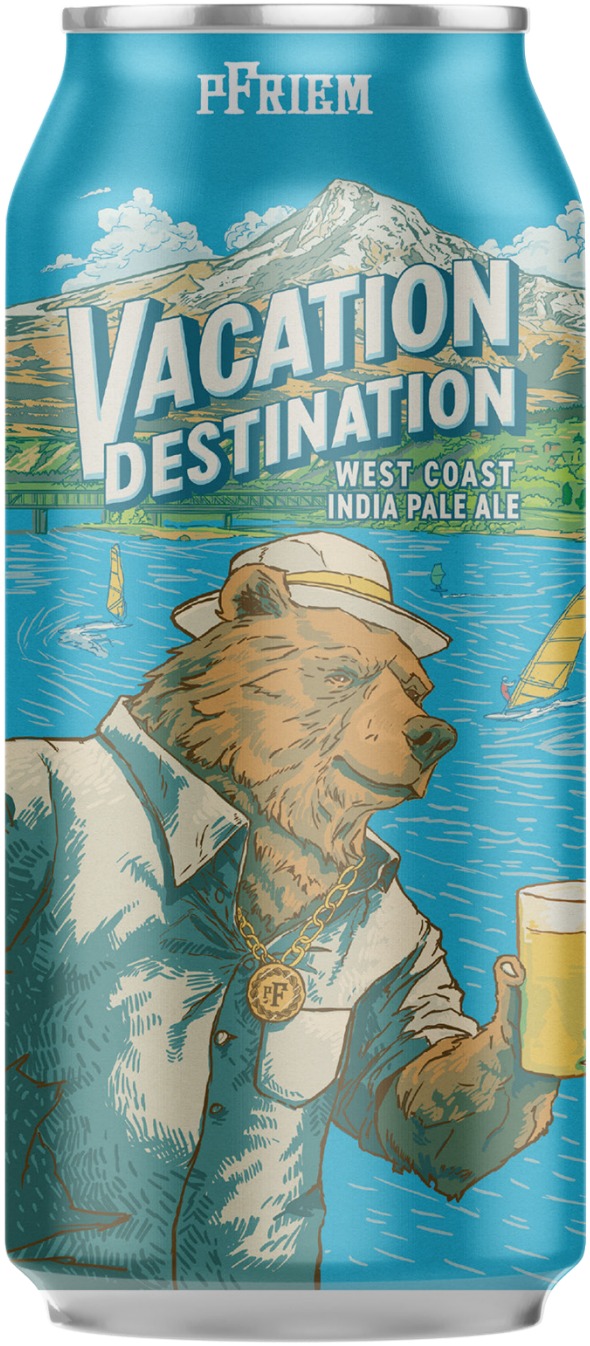
American Ale

## TASTING NOTES

This IPA pours a sun-lit straw and is topped with rocky white foam. The nose is met with vibrant citrus aromas like zesty lime and fresh orange, accompanied by juicy ripe nectarine and pineapple. On the palate waves of fresh blackberry, white peach, mango and gummy candy unfold. The finish is crisp, fruit forward and fully saturating.

## 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.




WHITE PEACH, BLACKBERRY, ORANGE JUICE

## HISTORY

The true beauty of craft brewing lies in collaboration. While recipes are written in ink, beers are shaped by process, temperature, and a brewer's distinct philosophy. This collaboration between pFriem Family Brewers and Fort George Brewery is born from a simple, compelling experiment: take the exact same raw elements and watch two masters of the craft forge completely different paths.

The shared foundation begins with a meticulously engineered grain bill. Leaning heavily on a clean, crisp blend of premium Pilsner and Pale malts, the grist establishes a light, fermentable base with a remarkably clean color. To build essential texture without adding heavy, cloying sugars, both malted and unmalted wheat are introduced. This combination yields a versatile canvas.

Across this identical canvas, both breweries utilize an impactful hop bill: Eclipse, Krush, Citra Cryo, and Simcoe. This precise combination blends the legendary, pine-and-grapefruit foundation of classic Pacific Northwest brewing with the modern, high-impact tropical expression.

This collaboration is more than just a pair of world-class IPAs; it is an exploration of brewing synergy. It serves as a living masterclass for the curious palate, proving that even when we start at the exact same place, the choices we make along the way can yield two entirely unique, yet beautifully complementary IPAs.



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