

FRESH HOP PALE



INGREDIENTS

MALT

Rahr Pale Malt

HOPS

Citra, Mosaic, Nelson

FRESH HOPS

Centennial

YEAST

American Ale

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.



HISTORY

Fresh Hop Pale is built off the pFriem Pale base beer, but we add 10 pounds per barrel of fresh Centennial hops into our brite tank, recirculating the beer until we achieve high amounts of hop saturation. Centennial is a classic in the world of American craft beer. Released in 1990 by the USDA breeding program in Washington state, it quickly earned the nickname “Super Cascade” due to its similar but more potent aromatic and bittering qualities. Centennial provides a bold and familiar profile. It’s known for its prominent citrus, particularly grapefruit, alongside distinct floral and resinous pine characteristics. This makes it a versatile hop, prized by brewers for its ability to be used for both bittering and aroma additions.

TASTING NOTES

Pale gold with bright white foam. Ripe flavors of papaya, ganja, rainbow sherbet, and tropical fruit. Dank flavors of kiwi, red berries, candied lemon peel, Skittles, strawberry candy, and sprite. Finishes pungent, ripe, and prickly.

RAINBOW SHERBET, RIPE MANGO, WATERMELON