

FRESH HOP PILSNER



REJOICE FRESH HOP SEASON WHEN GREEN, OREGON JEWELS ARE PLUCKED FROM LOCAL FARMS AND CRAFTED INTO THIS NUANCED PILSNER. IT IS KISSED WITH AROMAS OF ORANGE BLOSSOM, PEAR AND LEMON, WITH A SNAPPY FINISH THAT INSPIRES INCANDESCENT MOMENTS OF NIRVANA.

INGREDIENTS

MALT

Alix Pilsner, Weyermann Pilsner

HOPS

Saphir, Tett nang

FRESH HOPS

Tett nang

YEAST

Lager

TASTING NOTES

Pillowy white foam on top of a ghostly body of light gold with a kiss of haze. Herbal notes of lemongrass, white pepper, fresh grass, pine, pear, and nectarine. Fresh flavors of arugula, mint, pine, lemon zest, jasmine tea, lemon short bread, and sulfur. Finishes soft, pithy, citrusy, with a kiss of savory sulfur pulling you back for more.



HISTORY

Our Fresh Hop Pilsner takes a base beer that is similar to pFriem Pilsner and turns our Lauter Tun into a large hopback. We run wort on top of Fresh Tett nang Hops that we get directly from the Willamette Valley grown at Goschie Farms. We leave this beer unfiltered in order to get a complex, fresh, and vibrant showcase of the Fresh Hops and the Lager beer.

Tett nang has advanced through the hop development process with crisp, refreshing lager beer in mind. This hop has a unique ability to let the tasty malt platform shine yet contributes an addictive finish of lemon/lime zest, fresh melon, sweet hay and wildflowers, all capped by a cinnamon spice that cleanses your palate and lures you back for more.

Tangy fresh fruit and the feeling of a summer meadow near a cold mountain stream, Tett nang is conducive to celebration and appetite. Low alpha and squeaky clean, leave the taps open and let 'er flow!

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.

LEMON ZEST, HERBACEOUS, TANGERINE