

PFRIEM + GEORGETOWN THE TAO OF JOSH WCIPA



7.0% 45 IBU

CLASSIC COLLABORATION
DRAFT & 12oz CANS

**TWO BREWERIES.
TWO BEERS.
ONE PHILOSOPHY.
IT'S THE WAY.**

INGREDIENTS

MALT

Rahr Pilsner, Rahr Pale

HOPS

Mosaic, Mosaic Dynabooast, Citra,
Nelson, Nectarin, Krush Cryo

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

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.

For this beer we teamed up with the prolific Seattle-based brewery Georgetown Brewing company to create a fun project revolving around process. Together, we decided on a base recipe in which each brewery would brew based around their respective processes in raw material procurement, brewhouse, cellaring and packaging. The idea was to showcase how the same recipe can elicit different outcomes based around different process-based decisions, all leading to the same goal - a quality beer. Two breweries. Two Beers. One Philosophy. It's the Way.

TASTING NOTES

This beer pours a brilliant straw color, with a beautiful white fluffy foam. Bright aromas of berries, mango, gummy candy, and peach accompany tropical notes of pineapple and guava. Smooth flavors of ripe peach, nectarines, white wine, and mixed berries. Finishes with appropriate sweetness and resin. Crushable.

MIXED BERRIES, PEACH, NECTARINE

PFRIEM



CRAFTED IN HOOD RIVER, OREGON
PFRIEMBEER.COM