

GOLDEN COFFEE PALE

6.0% 30 IBU

CLASSIC WINTER
LIMITED DRAFT

FRUIT FORWARD, ETHIOPIAN COFFEE BREWED AND ROASTED BY COAVA COFFEE, AND AROMATIC HOPS CREATE A PERFECT HARMONY IN PFRIEM'S GOLDEN COFFEE PALE— RICH NUTTY FLAVORS COMBINED WITH CITRUS AND STONE FRUIT MAKE FOR A QUAFFABLE, BRIGHT TREAT FOR BOTH COFFEE AND BEER LOVERS ALIKE!

INGREDIENTS

MALT

Rahr Pale, Flaked Oats

HOPS

El Dorado, Citra

YEAST

American Ale

COFFEE

Ethiopia Bukisa - Washed -
Roasted by Coava Coffee

TASTING NOTES

Slightly off-white foam on top of a golden bronze body. Aromas of mango and papaya combined with roasted almonds with cherry chutney. Rich nutty flavors married with citrus and stone fruit. Aromatic hops and bright coffee notes dance together in harmony finishing with a tantalizing experience.



CHERRY CHUTNEY, TROPICAL,
NUTTY, CITRUS

Coava

HISTORY

In new world Craft Brewing, adding coffee to beer has become a trend in recent time. Most often stouts, porters, and other dark styles of beers are infused coffee, and even more popular is to have Imperial versions of these beers. The idea has been to play off the roasty and powerful notes of each beverage.

pFriem has taken a different approach and collaborated with our friends at Coava Coffee. Coava is known for using beautiful, fruit forward, and bright beans. We decided to compliment these flavors by making a golden beer with fruity and citrus hops to compliment the coffee flavors. The result is a very drinkable, bright, aromatic beer that combines these wonderful flavors.

Story of this coffee bean:

The Ethiopia Bukisa was carefully roasted for you by Coava Coffee Roasters. Processed by the Bukisa Washing Station in the Yirgacheffe region at 1,800 - 2,00 meters, this fully washed coffee is a perfect example of why we love coffees from Ethiopia. This coffee is delicate yet juicy with citrus notes of Meyer lemon, cane sugar sweetness and hints of pineapple juice.

FOOD PAIRINGS

Mexican food- enchiladas, cocoa mole, and fish tacos. Fresh and light cheeses such as Fromage Blanc. Beignets, plain cake donuts, and Chocolate ganache. Savory and fatty offerings such as pork or duck rillettes, and pâté.