

PFRIEM + GRAND FIR WEST COAST PILSNER



5.2% 38 IBU
CLASSIC LIMITED
DRAFT & 16oz CANS

THIS COLLABORATION WITH GRAND FIR BREWING IS A “CLEAN BUT LOUD” WEST COAST PILSNER. FEATURING MOSAIC, KRUSH, AND RIWAKA HOPS, THIS BEER IS RESINOUS WHILE STILL BEING LEAN AND BRIGHT, WITH NOTES OF CITRUS ZEST AND PINK GRAPEFRUIT.

INGREDIENTS

MALT

Rahr To Thee Pilsner, Weyermann Floor Malted Bohemian Pilsner

HOPS

Krush, Mosaic, Riwaka

ADVANCED HOP PRODUCTS

Euphorics: Pineapple Paradise

YEAST

Lager

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.



WHITE PEACH, CANNABIS,
GRAPEFRUIT

HISTORY

This interpretation of West Coast Pils was brewed in collaboration with Grand Fir Brewing. This partnership is a natural extension of the West Coast Pilsner's evolution, as both pFriem and Grand Fir share an obsession with the “clean but loud” profile of modern lagers. By joining forces, we aim to push the style's boundaries, moving beyond simple dry-hopping into a more nuanced exploration of hop synergy and malt depth. This beer honors the style's lean foundations while introducing a complex, layered bitterness and aroma. The grain bill utilizes an 80/20 split of To Thee pilsner malt and Weyermann Floor-Malted BoPils, providing a rustic, crackery depth that remains light enough to let the hop profile take center stage. The hop bill itself is a masterclass in modern aromatic layering, featuring the pungent, tropical notes of Mosaic and the punchy, “diesel-citrus” character of Riwaka, which are further amplified by the concentrated intensity of Krush and Krush Cryo. To push the sensory experience into a new dimension, a small addition of Euphorics Pineapple Paradise provides a targeted thiol boost, elevating the tropical fruit profile without sacrificing the beer's signature bone-dry, snappy finish.

TASTING NOTES

This collaboration pours with brilliant, diamond-like clarity and a straw-gold hue, topped by a persistent, tight-bubbled white foam. The aromatic experience is an immediate expression of tropical fruit, where vibrant notes of guava, passionfruit, and fresh-pressed pineapple take center stage. The hop character remains punchy and resinous. The finish is bone-dry and snappy, leaving a crisp, clean impression that invites the next sip, perfectly capturing the “clean but loud” spirit of a modern West Coast Pilsner.

PFRIEM



CRAFTED IN HOOD RIVER, OREGON
PFRIEMBEER.COM