

PFRIEM + GREEN CHEEK CALIFORNIA IPA



INGREDIENTS

MALT

Rahr Alix Pilsner

HOPS

Mosaic, Mosaic Cryo, Citra, Eclipse, Krush Cryo

YEAST

Lager

TASTING NOTES

This IPA pours a golden straw and is topped with a thick crown of fluffy white foam. Bursting with tropical fruit aromas like guava, starfruit, pineapple and kiwi. On the palate flavors of orange zest, passion fruit, and resinous hops are uplifted by a simple but clean malt backbone. The finish is punchy, dry, and a little... Checky!



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 a bright aromatic hop aroma of citrus, tropical fruit, and pine.

For this beer two coast-hugging breweries unite! From the banks of the Columbia River, pFriem meets the sunny skies of Orange County's Green Cheek to bring you this California IPA. This is a bright, highly-drinkable take on the West Coast style, built for maximum refreshment. We started with a clean, lean base of Pilsner malt and fermented it with Lager yeast to ensure a light body and bone-dry finish. This crisp foundation makes it supremely crushable and lets the hop profile take center stage. We loaded up this IPA with a sun-drenched hop bill featuring Mosaic, Citra, Eclipse, and a touch of Krush Cryo. Look for vibrant aromas of freshly fresh guava, tangy passionfruit, and a hint of zesty lime. Light and dry on the palate, it delivers a punch of pithy citrus and tropical fruit flavor before finishing snappy, clean, and ridiculously refreshing.

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.

STARFRUIT, PASSIONFRUIT, CITRUS
ZEST, PINEAPPLE