

# GUAVA SAISON

4.5% 24 IBU

SELECT LIMITED DRAFT

EVERY DAY IS TROPICAL WITH PFRIEM'S GUAVA SAISON. WITH DELICATE NOTES OF PAPAYA, PINEAPPLE, CLOVE AND WHITE PEPPER, IT'S SUBTLE YET SPICY AND JUICY. DIVE IN. THE WEATHER'S PERFECT.

## INGREDIENTS

### MALT

Gambrinus Pilsner, Spelt, Unmalted Wheat

### HOPS

German Tettnang, Huell Melon, Motueka

### YEAST

Farmhouse Ale

### FRUIT

Pink Guava Puree

## TASTING NOTES

Pillowy white foam on top of a light gold and hazy body. Tropical aromas of guava and ripe fruit combined with earth, spice, and clove. Juicy flavors of papaya, ripe pineapple, creamy mouth feel, and white pepper. Finishes smooth, round, and spicy.



GUAVA, WHITE PEPPER,  
CREAMY, TROPICAL

## HISTORY

Saisons are also known as Farmhouse beers. Historically, most of them are found in the Wallonia region of Belgium. Located in the Southwestern part of the country, the Wallonia region is known for farming. In the early to mid 20th century, farmers would hire Saisoners (farm hands) for the summer months to work the land. During the winters, the farm owners would brew beer on the farms called Saison for the summer workers who were each entitled to 5 liters of beer per day. The Saisons, whether modest or strong in alcohol are known for being tart, a little funky, light on the palate, dry, fruity, spicy, complex and very quaffable.

Guava Saison is built on a creamy quaffable base highlighting the Spelt and Unmalted Wheat used in the beer. Towards the end of conditioning we add the pink guava puree to this farmhouse beer. The Saison with the addition of guava creates a spicy, creamy, and quaffable base balanced with the tropical and juicy flavors of the pink guava.

## FOOD PAIRINGS

Saisons are very diverse with food as they are acidic, bitter, and fruity. Salmon cakes, crab cakes, rib eye, shrimp salad, avocado and tomato salad. Thai Red Snapper with spicy tamarind sauce. Fried- fish, clams, and calamari. Sausages work wonderfully - North African merguez, chorizo, seafood, Toulouse, bratwurst, venison, boudin noir. Thai food and Vietnamese food pair wonderfully with Saison.