

HAZY GUAVA IPA

6.9% 30 IBU

CLASSIC LIMITED DRAFT

FOLLOW THE TROPICAL ROAD WITH PFIEM HAZY GUAVA IPA, WHERE BRIGHT AROMAS OF PASSIONFRUIT, PEACH, AND TANGERINE TUMBLE FORTH. GENTLE NOTES OF MANGO, GRAPEFRUIT, AND PINE GIVE WAY TO WARMING BITTERNESS. YOU'LL BE GLAD TO WANDER DOWN THIS PATH.

INGREDIENTS

MALT

Gambrinus Pilsner, Rahr raw wheat, Grain Millers Flaked Oats

HOPS

Citra, Mosaic

YEAST

London III

TASTING NOTES

A creamsicle foam relaxes atop a luminous body of hazy tangerine. Big, bright aromas of candied pineapple, passionfruit, guava, peach and tangerine tumble forth. Gentle notes of mango, white grape, grapefruit and pine give way to a soft, warming, citrus pith bitterness.

FOOD PAIRINGS

Rauch Helles is great with sandwiches or pressed Panini. Goes well with delicate fish- sole, plaice, flounder, and turbot. Delightful with shellfish: clams, crab, and scallops Excellent with Sushi. Light pasta dishes work well with oil based or creamed sauces.



GUAVA, PINEAPPLE, PINE

HISTORY

By the 1790's the British were established in India and needed beer, which was considered a staple in every household. India, however, presented serious problems for brewers. Hot temperatures, poor water, short supplies, and basic ingredients made it impossible to brew beer. Attempts to ship beer out of Britain to Calcutta failed.

George Hodgson of London produced a pale ale of greater strength and bitterness than those he sold in London. The hops helped protect the beer from spoilage, as did the increased alcohol content. Hodgson's India Ale arrived in Calcutta in fine shape-clear, strong, and bitter, with a big, resinous hop aroma. The word spread of India Pale Ale and people throughout England and the United States were clamoring for this wonderful new beer. The rage lasted through 1970's, but lost steam in the 1980's and became just another name for low alcohol bitters.

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. Hop flavor coats the tongue and these beers finish with an assertive, but balanced bitterness.

pFried Hazy Guava IPA is inspired by the New England/Vermont brewed "Hazy IPA's" or "Juicy IPA's". These beers are very hop-forward, tropical, round, and of course - juicy. In traveling to the East Coast and trying these beers, we found these hop-forward ales can be thick and turbid while others display only a moderate haze. In pFried's Hazy Guava IPA, we focused on the big tropical/juicy hop flavors balanced by a full body and a heavy amount of haze. The haze in these beers can be caused by many things: adjuncts, un-finished beers, adding flour, leaving lots of hop solids and particulates in the beer, heavy loads of yeast, etc. We choose to focus on the adjuncts, in particular, raw wheat, flaked oats and Organic Guava Puree'. We took inspiration from the classic German Hefeweizen, which strikes a beautiful balance of roundness from the wheat, flavor from the yeast, and a delightful haze that is not turbid or cloying. The result is a hazy, tropical, round, juicy, intriguing, but very balanced and drinkable beer.