

HAZY PALE



5.5% 35 IBU
CLASSIC SEASONAL
DRAFT & 16oz CANS

LOOKING FOR A SUPER DRINKABLE HAZY? FEATURING CITRA, KRUSH CRYO, AND NELSON SAUVIN HOPS, HAZY PALE IS DEEPLY TROPICAL. WITH NOTES OF TANGERINE, MANGO, AND PEACH, YOU CAN EXPECT A PILLOWY BUT CLEAN FINISH.

INGREDIENTS

MALT

Rahr To Thee Pilsner, Flaked Oats

HOPS

Citra, Krush Cryo, Nelson

YEAST

London Ale

FOOD PAIRINGS

Fresh flavors in the realm of grilled fish tacos, peach & burrata salad, coconut shrimp with mango salsa, clean and bright dishes such as lemon-herb roasted chicken or spicy dishes such as green thai curry.



TANGERINE, MANGO, PEACH

HISTORY

pFriem Hazy Pale is an intentional study in texture and aromatic layering, built upon a crisp foundation of Pilsner malt. We've integrated a significant portion of flaked oats into the grist to cultivate a soft, silken mouthfeel that carries the hop oils across the palate without the weight of a heavier Hazy IPA. The hop profile is a deliberate blend of Pacific Northwest and Southern Hemisphere varieties; Citra and Krush Cryo provide a high-impact core of bright citrus and stone fruit, while Nelson Sauvvin introduces a sophisticated, vinous nuance reminiscent of white grape and crushed gooseberry.

To bridge these elements, we utilize a specific fruity English yeast strain during fermentation. This choice is functional, as the yeast interacts with the hop compounds to amplify the perception of ripe tangerine, succulent mango, and fresh-picked peaches. The result is a hazy pale ale that prioritizes nuance and drinkability—offering a deeply tropical, nectar-like aroma and a smooth, pillowy finish that remains refreshingly clean on the back end.

TASTING NOTES

This beer pours a vibrant, hazy yellow reminiscent of a morning sunrise, topped with a dense and fluffy white foam. The aromatic profile is immediate and expansive, leading with a saturated bouquet of tropical fruit and bright citrus. On the palate, the soft malt texture carries concentrated notes of ripe tangerine, mango, and fresh peach, supported by the nuanced, vinous character of Nelson Sauvvin. The experience concludes with a distinctly juicy finish that remains clean and refreshed, highlighting the interplay between the fruity English yeast esters and a modern, fruit-forward hop bill.

PFRIEM



CRAFTED IN HOOD RIVER, OREGON
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