

JAMMY PALE



5.4% 32 IBU

CLASSIC SEASONAL
DRAFT & 16oz CANS

DID SOMEONE SAY JAMMY? PFRIEM JAMMY PALE IS RIFE WITH AROMAS OF MARIONBERRIES, STRAWBERRY PRESERVES AND PEACH, AND ROUND NOTES OF CANTALOUPE, BLUEBERRIES, AND LEMON BALM. IT FINISHES JUICY, JAMMY, AND FRUITY. WE'RE JAMMIN'!

INGREDIENTS

MALT

Rahr Pale Malt, Bob's Red Mill Oats

HOPS

Chinook, El Dorado, Mosaic, Galaxy

YEAST

London Ale

TASTING NOTES

Whipped white foam on top of a deep golden body with hues of apricot marmalade. Jammy aromas of marionberries, strawberry preserves, candied pineapple, raspberries, nectarines, and peach. Round flavors of cantaloupe, starfruit, orange zest, blueberries, watermelon, gummy bears, and lemon balm. Finishes juicy, jammy, and fruity.



**MARIONBERRIES, WATERMELON,
STRAWBERRY PRESERVES**

HISTORY

In the nineteenth century, English Pale Ale was born out of a smaller version of the Burton-on-Trent IPAs. English Pales showcase caramel flavors derived from rich malt such as Marris Otter and are balanced by English hops that are known for their herbal notes. In 1979 when Ken Grossman opened Sierra Nevada Brewing Company, he was inspired by the English Pales and made a version with American ingredients. The Cascade hops they brewed with gave way to new flavors such as citrus and pine. This beer helped the craft beer industry emerge and gave birth to the American Pale Ale. This beer, along with many other great examples, has been the cornerstone of what an American Pale is throughout the last couple of decades. In recent years the American Pale has seen another evolution. With the enormous demand and innovation of American IPA, these brewing techniques and dry hopping procedures have found themselves being shared in other beer styles. The new American Pale Ale is dry-hopped at a similar rate as IPA and is bursting with fruity and tropical hop flavors, but drinks easy compared to an IPA.

pFriem Jammy Pale is built on a round malt bill where Rahr 2-Row Pale is supported by malted and unmalted oats. It showcases a blend of very fruit forward American hops. The jammy and tropical hops are further supported by a fruity English yeast strain. This creates a round pale ale that gives a nod towards ripe marionberries, strawberry preserves, and fresh melon.

FOOD PAIRINGS

Ahi tuna fish tacos, Elote, Al pastor tacos, ceviche. Grilled Mahi-Mahi, chicken breast and other white fish and meat. Sweet and spicy dishes like Vietnamese chicken wings, Korean ribs, and green curry.

PFRIEM

