

KRUSH WEST COAST IPA



6.9% 45 IBU
CLASSIC SEASONAL
DRAFT & 16oz CANS

THIS WEST COAST IPA FEATURES ONE OF THE NEWEST HOP VARIETIES OUT OF THE PACIFIC NORTHWEST: KRUSH. NICKNAMED THE “FRUIT COCKTAIL OF HOPS”, IT FEATURES PUNCHY AROMAS OF TANGERINE, PEACH, AND MANGO AND MARRIES PERFECTLY WITH A CRISP WEST COAST IPA BASE. TOTALLY KRUSHABLE.

INGREDIENTS

MALT

Rahr Alix Pilsner

HOPS

Krush, Krush Cryo,
Krush Hyperboost

YEAST

American Ale



TANGERINE, PEACH, MANGO

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

Our Krush WCIPA showcases one of the newest commercialized varieties grown in the Pacific Northwest - Krush. Krush, formally known as HBC-586, brings bright and bold flavors that lend perfectly to a crisp West Coast IPA base. This hop was bred by the Hop Breeding Company, a joint venture between John I. Haas and Yakima Chief Ranches, to be a true fruit salad of aromas and flavors. Expect intense aromas and crisp drinking experience from this WCIPA!

TASTING NOTES

Lightly golden in appearance, with beautifully white fluffy foam. Bright aromas of tangerine, mango, peach, and mixed berries accompany tropical notes of passionfruit and guava. Smooth flavors of ripe mango, navel orange, peach, and passionfruit sorbet. Finishes dry yet balanced through a resinous hop character. Krushable.

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.

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