

LEMON ZEST FARMHOUSE ALE



6.2% 29 IBU

SELECT SEASONAL
DRAFT & BOTTLE

WE'VE ADDED SOME ZEST TO OUR TRADITIONAL FARMHOUSE SAISON— LEMON ZEST THAT IS. LET THE LARGE CITRUS, AND APRICOT FLAVORS OF PFRIEM'S LEMON ZEST FARMHOUSE ALE GREET YOUR TASTE BUDS BEFORE A FINISH THAT'S CREAMY, REFRESHING AND TART.

INGREDIENTS

MALT

Gambrinus Pilsner, Weyermann Barke Pils, Rahr raw white wheat, Weyermann Spelt

HOPS

Tettnang, Styrian Golding Celeia, El Dorado, Huell Melon

YEAST

Farmhouse Ale

SPECIAL INGREDIENTS

Lemon Zest



LEMON ZEST, CREAMY,
REFRESHING

HISTORY

Saisons are also known as Farmhouse styles of beer. 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 on Saisoners (seasonal farm hands) for the summer months. During the winters the farm owners would brew beer on the farms called Saison. They would brew stronger beer in the winter and brew beer very low in alcohol summer for the Saisoners. The beer was 2.5-3.5% and the Saisoners would drink up to 20 liters a 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.

We built a traditional Farmhouse Ale base and infused it with Lemon Zest. The Lemon Zest gives this beer a bright, fresh lemon flavor that is balanced by the earthy and fruity base. Super refreshing and fun!

TASTING NOTES

White rocky foam on a sunset gold body. Aromas of fresh squeezed lemon balanced by a subtle earthiness. Large lemon zest flavors accompanied by orange, and apricot. Finishes creamy, refreshing, and tart.

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- Italian merguez, chorizo, seafood, Toulouse, bratwurst, venison, boudin noir. Thai food and Vietnamese food pair wonderfully with Saison.