

# MIDWEST IPA



## INGREDIENTS

### MALT

Rahr 2-Row, Carafoam, Clear invert sugar syrup

### HOPS

Citra, Mosaic, Galaxy, Nelson

### YEAST

American Ale

## TASTING NOTES

Creamy off-white foam on top of a gold body with a kiss of haze. Pungent aromas of kiwi, guava, starfruit, passionfruit, red currants, and lychee. Juicy flavors of pineapple, tropical punch, kumquat, peach, tangerine, and fruit gummies. Finishes silky, zesty, pithy, but refreshing.

## FOOD PAIRINGS

Spicy Thai dishes, cured meats and fried chicken. 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.



## 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 and short supplies of 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.

pFriem's Midwest IPA gives a nod to how some of our friends over in the Midwest part of the country are making hop forward IPAs. These beers are assertive, bright, and clean. They make sure there is enough supporting malt flavor to make a backbone to handle a heavy hand of hops per barrel. We opted not to put any hops in the kettle so that we could put a huge load in the whirlpool and use a massive charge in the dry hop. We choose Rockstar hops from Yakima – Citra and Mosaic, combined with super stars from the Southern Hemisphere-Nelson and Galaxy. The result is a Midwest IPA meeting up with how we do things around pFriem. This beer boasts of huge resinous and tropical flavors, with a kiss of candy malt and hoppy goodness.

KIWI, GUAVA, KUMQUAT