

MIDWEST IPA



6.8% 25 IBU
CLASSIC LIMITED
DRAFT & 16oz CANS

INSPIRED BY THE GREAT PLAINS' HOP-RICH BREWS, OUR MIDWEST IPA IS HUGELY RESINOUS, WITH NOTES OF KIWI, GUAVA AND PEACH, MELLOWED WITH A TOUCH OF CANDIED MALT FOR A SILKY, ZESTY FINISH, REFRESHING AS A SUN-KISSED, MIDWESTERN BREEZE.

INGREDIENTS

MALT

Rahr 2-Row, Carafoam, Clear invert sugar syrup

HOPS

Citra, Mosaic, Galaxy, Nelson

YEAST

American Ale

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.



KIWI, GUAVA, KUMQUAT

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.

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 superstars 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.

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.