

MOSAIC SINGLE HOP PALE



5.9% 45 IBU

CLASSIC SPRING SEASONAL
DRAFT & BOTTLE

DEEP WITHIN THE ARID CLIMATE OF WASHINGTON'S YAKIMA VALLEY GROWS THE MOSAIC HOP, A NEWCOMER THAT MAKES ITS DEBUT IN OUR PFRIEM MOSAIC SINGLE HOP PALE. THIS STRONG ALE GLOWS WITH AN AMBER HUE. WAFTS OF MANGO AND CITRUS TEASE THE SENSES JUST LONG ENOUGH BEFORE ITS ASSERTIVE TASTE TAKES OVER WITH HINTS OF LEMON, PINE AND A SLIGHT TINGE OF BLUEBERRY. MAKE NO MISTAKE, THIS ALE HAS A BRIGHT AND TASTY FUTURE.

HISTORY

This was the first beer in our single hop pale series. Our single hop pale series focuses on new hop varieties and showcases them in an American strong pale ale. The result of our experimental series accentuates and highlights the individual character of each hop. Mosaic is a new hop out of Washington's Yakima Valley and is the first daughter of Simcoe. 2012 was the first harvest that Mosaic was commercially available.



MANGO, BLUEBERRY, PUNGENT

TASTING NOTES

This strong pale ale is bright golden with an amber hue. Pungent aromas of mango and citrus. Hops fill the mouth with lemon, pine, and a hint of blueberry. Finishes assertive, but soft.

FOOD PAIRINGS

Mexican Food: Chile Verde, Mole Oaxaqueno, and Al pastor tacos. Sweet and Sour flavors found in Thai and Vietnamese cuisine. Firm, buttery white fish such as Halibut and black cod, as well as shellfish like Dungeness Crab and Lobster. Fruity flavors play off of the hop characteristics very well: spiced pear chutney, blueberry cobbler, and mild mango salsas.

INGREDIENTS

MALT

Rahr Pale, Simpsons Cara Malt, Simpsons Crystal Light

HOPS

Mosaic

YEAST

American Ale

ACCOLADES

2018 - Gold - Oregon Beer Awards