

MOSAIC PALE



6.2% 40 IBU
CLASSIC SEASONAL
DRAFT & 16oz CANS

YOU'LL THINK YOU'VE LANDED IN THE TROPICS WHEN YOU ENJOY A PFRIEM MOSAIC 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 HITS OF MANGO, PINE AND A SLIGHT TINGE OF BLUEBERRY. MAKE NO MISTAKE; THIS ALE HAS A BRIGHT AND TASTY FUTURE.

INGREDIENTS

MALT

Rahr Pale

HOPS

Mosaic, Mosaic Cryo, Mosaic Dynaboo

YEAST

American Ale



MANGO, BLUEBERRY, PUNGENT

HISTORY

This was the first beer in our single hop pale series. Our single hop pale series focuses on new hop varieties and showcasing them in an American strong pale ale. The result of our experimental series accentuates and showcases 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.

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 Oaxaqueño, 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 the hop characteristics very well: spiced pear chutney, blueberry cobbler, and mild mango salsas.