

NEW ZEALAND HAZY IPA



INGREDIENTS

MALT

Rahr To Thee Pilsner,
Flaked Oats

HOPS

Motueka, Riwaka,
Rakau, Nectaron

YEAST

London Ale

TASTING NOTES

This hazy IPA pours an opaque orange and is topped with a thick cap of fluffy white foam. Bursting aromatics of sweet citrus, pineapple, kiwi, and ripe peach leap from the glass. On the palate, vibrant flavors of key lime, sherbet, and piña colada are accented by a subtle herbaceous note. The finish is fruity and expressive, leaving the palate fully saturated begging for another sip.



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 a bright aromatic hop aroma of citrus, tropical fruit, and pine. Hop flavor coats the tongue and these beers finish with an assertive, but balanced bitterness.

pFriem New Zealand Hazy IPA is inspired by the New England/Vermont brewed “Hazy IPAs” or “Juicy IPAs”. These beers are very hop-forward, tropical, round, and of course - juicy. However, for this iteration we leaned into a 100% New Zealand grown hop bill, resulting in an overly expressive, pungently tropical beer with restrained bitterness. Expect notes of pineapple, key lime, peach and sweet citrus to cover your senses in this intense yet composed Hazy IPA.

FOOD PAIRINGS

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.

**SWEET CITRUS, PINEAPPLE,
KIWI, LIME**