

NEW ZEALAND PALE



INGREDIENTS

MALT

Rahr Alix Pale, Simpsons Cara, Simpsons Crystal Dark

HOPS

Nectaron, Motueka, Nelson Sauvin

YEAST

American Ale

TASTING NOTES

Rocky off-white foam on top of a slightly hazy golden body. Aromas of fresh peach skin, ripe raspberries, kiwi, gooseberries, currents, Skittles, white grape, and kumquat. Luscious tropical notes of pineapple, starfruit, prickly pear, basil, and peaches and cream. Finishes juicy, resinous, and clean.

FOOD PAIRINGS

Mexican food, sweet and sour flavors found in Thai and Vietnamese cuisine. White fish such as Halibut, Rock Cod, and Dungeness Crab. Fruit such as Chutney can play off the fruitiness of the beer.

HISTORY

In the nineteenth century, English Pale Ale was born out of a smaller version of the Burton-on-Trent IPAs. English Pales showcase caramel flavors derived from rich malt such as Marris Otter and are balanced by English hops that are known for their herbal notes. In 1979 when Ken Grossman opened Sierra Nevada Brewing Company, he was inspired by the English Pales and made a version with American ingredients. The Cascade hops they brewed with gave way to new flavors such as citrus and pine. This beer helped the craft beer industry emerge and gave birth to the American Pale Ale. This beer, along with many other great examples, has been the cornerstone of what an American Pale is throughout the last couple of decades. In recent years the American Pale has seen another evolution. With the enormous demand and innovation of American IPA, these brewing techniques and dry hopping procedures have found themselves being shared in other beer styles. The new American Pale Ale is dry-hopped at a similar rate as IPA and is bursting with fruity and tropical hop flavors, but drinks easy compared to its big brother IPA.

pFriem New Zealand Pale takes a bright new school Pale Ale approach while showcasing some of our favorite hops from New Zealand. Super star hop Nectaron shows up strong here boasting flavors and aromas of pineapple, peach rings, and passion fruit. Nelson Sauvin showcases large notes of white grape, gooseberry, and kiwi. This tropical pale ale drinks big for its size and finishes quenching, begging for another sip.

KIWI, WHITE GRAPE, PRICKLY PEAR