

PFRIEM + NORTH PARK WEST COAST IPA



INGREDIENTS

MALT

Rahr Alix Pilsner

HOPS

Mosaic, Mosaic Dynaboost, Krush Cryo, Nelson, Nectaron, Simcoe

YEAST

Chico Ale

TASTING NOTES

Thick creamy foam on top of a lightly golden bright body. The nose is intense but balanced, offering aromas of mango, blackberry, sweet cannabis and pine. The palate is pithy and tropical with flavors of grapefruit, pineapple and passion fruit. This West Coast IPA finishes big and resinous with just the right amount of lingering bitterness.



MANGO, CANNABIS,
BERRY, PINEAPPLE

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.

For this beer we collaborated with our good friends and hoppy beer legends, North Park Brewing! We looked to create a highly saturated drinking experience with the use of hop products that will coat your palate. Super expressive hops were used in the dry hop at over four pounds per barrel. Krush Cryo, Mosaic, Nelson and Nectaron combine to create loud notes of mango, passionfruit, blackberry and pineapple. Expect this WCIPA to drink lean but loaded with hop flavor!

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.