

PACIFIC COAST PILS



INGREDIENTS

MALT

Rahr To Thee Pilsner, CMC Superior Pilsner, Rice

HOPS

Mosaic, Mosaic Cryo, Nelson, Krush, Krush Cryo, Simcoe, Simcoe Dynaboo

YEAST

Lager

TASTING NOTES

Bright straw body topped with a white cap of fluffy foam. Expressive aromas of papaya, berry, melon and lime zest. Clean flavors of candied lemon, guava, kiwi, and stonefruit. The finish is dry and quenching.



PAPAYA, GUAVA,
LIME, STONE FRUIT

HISTORY

pFried Pacific Coast Pils builds upon the newly emerged Hoppy Lager tradition with the use of modern hops from the Pacific Northwest. This Lager beer is built on a high-quality Pilsner malt base and rice that has undergone a cereal cook process, fermenting at cool temperatures with our house Lager strain. Instead of using flowery noble German varieties in this Pils, we emphasize Pacific Northwest and New Zealand grown powerhouse hops – Mosaic and Nelson. The intensely aromatic hops with the super clean base beer creates a dynamic, loud, crisp, and tropical beer. The hops harmonize together to create an extremely impactful drinking experience.

FOOD PAIRINGS

Fatty meats in curry sauce and jerk chicken. Excellent with seafood: fish, shellfish, turbot calamari, crab, clams, sole, shrimp, oysters and lobster. Oily fish such as salmon, sardines, mackerel, and herring. Sausages including chorizo, andouille, and merguez bacon, sausage, and any other breakfast meats work wonderfully.