

# PASSIONFRUIT PALE



PFRIEM'S PASSIONFRUIT PALE TAKES A NEW, AMERICAN APPROACH TO PALE ALE. ITS TROPICAL AROMAS OF GUAVA NECTAR, PAPAYA AND KIWI, AND JUICY NOTES OF TROPICAL PUNCH, STRAWBERRY AND WHITE WINE, MAY FIND YOU AGREEING THAT THE NEW APPROACH IS A SUCCESS.

## INGREDIENTS

### MALT

Rahr Alix Pale, Simpsons Cara Malt, Acidulated

### HOPS

Citra, Mosaic, Hallertau Blanc, Chinook

### YEAST

American Ale

### SPECIAL INGREDIENTS

Passionfruit Purée

## 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.



MANDARIN, PASSIONFRUIT,  
KIWI, STARFRUIT

## HISTORY

The English Pale Ale has been a long lasting and inspirational style for brewers; it gave birth to the IPA that is loved by many. But with everything, the Pale Ale has evolved over the years. The idea of a Pale Ale was changed in 1979 when Ken Grossman launched Sierra Nevada Brewing Company and redefined what a pale ale was, using American Cascade hop to create the iconic Sierra Nevada Pale. Since that day, Sierra Nevada Pale has been a principle example of the American pale for brewers. This style continues to evolve with new American brewing and hop technics.

pFriem's Passionfruit Pale takes a new American approach to brewing a Pale Ale. Hearty amounts of American and German fruit-forward hops form a harmonious transatlantic union. Prior to separation, copious volumes of passionfruit puree were added to this beer. The brightness of the fruity hops, combined with the rich, tart, juiciness of the passionfruit creates a hop forward flavor explosion, balanced with a wallop of acidity and just enough bitterness.

## TASTING NOTES

Hazy sunburst rays of gold sit below a lacy white foam. Vibrant tropical aromas of starfruit, papaya, passionfruit, and kiwi jump out of the glass. Round and juicy flavors of mandarin, strawberry, banana, and candied lemon rind fill the palate. This beer finishes bright, tart, tangy, and sweet, yet dry.