

# PEACHARINE HAZY IPA



PFRIEM PEACHARINE HAZY IPA CREATES A HARMONY FOR THE SENSES. AN OPAQUE GLOWING ORANGE COLOR SITS BENEATH A PILLOWY WHITE FOAM. AN AROMATIC BOUQUET OF SWEET CITRUS, PEACH AND GUMMY CANDY FLOOD THE NOSE WHILE THE BEER GLIDES ACROSS THE PALATE LUSCIOUSLY. THE BALANCE BETWEEN THE CITRUS AND TROPICAL FRUIT NOTES ACCOMPANIED BY THE SLIGHTLY ELEVATED SWEETNESS OF THIS BEER PROVIDE A DECADENT DRINKING EXPERIENCE.

## INGREDIENTS

### MALT

Rahr 2-Row Pale, Flaked Oats, Bestmalz Chit Malt

### HOPS

Peacharine, Citra

### YEAST

London Ale



SWEET CITRUS, PEACH, GUMMY CANDY

## 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.

Peacharine Hazy IPA showcases one of the newer hop varieties coming from New Zealand, Peacharine! Accompanied by a slight hand of Citra hops this beer will shine with notes of sweet citrus, peach and lime zest! The soft mouthfeel will pave the way for a smooth and enjoyable drinking experience. Cheers!

## TASTING NOTES

This hazy IPA pours an opaque golden orange hue sitting beneath a pillow of white foam. Aromas of sweet citrus, peach, tropical fruit, and gummy candy pair with flavors of sherbet, candied lemon peel, and orange cream. This beer finishes smooth and slightly sweet allowing for the juicy fruit notes to shine!

## 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.