

# PEACHARINE PALE



## INGREDIENTS

### MALT

Rahr To Thee Pilsner

### HOPS

Peacharine, Citra

### YEAST

American Ale

## TASTING NOTES

This southern hemisphere pale ale pours a brilliant sun-kissed straw and is topped with a classic cap of fluffy white foam. True to its name, aromas of stone fruit like white peach and nectarine leap from the glass alongside notes of red berry. Flavors of Riesling, resin and citrus meld with notes of pineapple, mango and papaya. The finish is expressive yet balanced, delivering a cleansing bitterness.



PEACH, PINEAPPLE,  
RED BERRY, FLORAL

## HISTORY

As pFriem continues to explore the seemingly endless hop varieties, we find ourselves looking across the pond and into New Zealand with this Pale. We are exploring the growingly popular Peacharine hop variety with this beer. This expression of the American Pale Ale serves as a vibrant bridge between tradition and the cutting edge of hop science. By utilizing the Peacharine hop, we've captured a sensory profile that is as evocative as its name suggests. This variety, prized for its high oil content and aromatic intensity, delivers a lush bouquet of sun-ripened peach, fuzzy nectarine, and subtle hints of white grape.

While the aroma is as pungent and complex as a modern IPA, the palate remains remarkably bright and nimble. We've leaned into a lean malt bill to let the New Zealand terroir shine, resulting in a beer that finishes crisp with a soft, rounded bitterness. It is a celebration of the Southern Hemisphere's unique soil and sun—a pint that offers all the tropical depth of a heavy-hitter, while remaining the ultimate companion for a long afternoon of easy sipping.

## FOOD PAIRINGS

Burrata and stone fruit salad, Firm, buttery white fish such as Halibut and black cod, as well as shellfish like Dungeness Crab and Lobster. Thai green curry. Fresh chèvre or fontina. Fruity flavors play off the hop characteristics very well: spiced pear chutney, blueberry cobbler, and mild mango salsas.