

PINK BOOTS BLACK IPA



THIS IPA WAS BREWED BY THE WOMEN OF PFRIEM, PROCEEDS GO TO THE PBS PORTLAND CHAPTER, AND IT'S A MODERN BLACK IPA WITH A SMOOTH, VIBRANTLY FRUITY FINISH.

INGREDIENTS

MALT

Admiral Malting Gallagher's Best Pale, Briess Midnight Wheat, Simpsons Flaked Barley

HOPS

9th Annual Pink Boots Blend (Ekuanot®, Centennial, HBC 638, and Mosaic®), Citra, Mosaic, HBC-630, Citra Cryo

YEAST

American Ale

FOOD PAIRINGS

Rich and hearty burgers, French fries, charred meats, spicy food, pan-fried oysters, and cured meats. Aged cheddar cheese, aged meats, and pickled vegetables. Smoked brisket, blackened salmon. Chocolate cake, caramel tarts.



HISTORY

We brewed this Black IPA to celebrate and support the vital contributions of women and non-binary professionals in the craft beer industry. By partnering with the Pink Boots Society, we are proud to contribute to their mission of providing educational scholarships and professional development opportunities. This beer is a tribute to the boundary-pushers who lead our industry forward, and it serves as a toast to the community and collaboration that make craft brewing so resilient and diverse.

To bring this vision to life, we featured the 9th Annual Pink Boots Hop Blend, a special selection curated for its vibrant aromatic profile. We chose the Black IPA style specifically to showcase the beautiful contrast between these hops and a dark malt backbone. The bright, citrusy, and tropical notes of the blend cut through the deep, roasted flavors of chocolate and coffee, resulting in a beer that is as complex and bold as the individuals it celebrates.

TASTING NOTES

This beer pours midnight black with a frothy, cappuccino like foam. The aroma brings big strawberry and roast qualities accompanied by pine and chocolate covered orange peel undertones. Upon the palate this Black IPA brings flavors of cherries, douglas fir tips and tiramisu. This beer finishes robust and balanced with supporting roast and bitterness.

STRAWBERRY, PINE, TIRAMISU