

SOUTH PACIFIC IPA



6.8% 45 IBU
CLASSIC SEASONAL
DRAFT & 16oz CANS

EMBARK ON A VIBRANT JOURNEY WITH PFRIEM SOUTH PACIFIC IPA, WHERE EACH SIP OFFERS A BRIGHT BURST OF NECTAR, TART GOOSEBERRY, AND PINEAPPLE. THIS GOLDEN-HUED ALE IS A MODERN HOMAGE TO THE STORIED IPA, BALANCING BRIGHT, TROPICAL NOTES WITH A LIGHT, REFRESHING BODY. PERFECT FOR PAIRING WITH SPIRITED CUISINE AND ADVENTUROUS PALATES, IT'S A BOLD EXPLORATION IN A GLASS.

INGREDIENTS

MALT

Rahr Pale Malt

HOPS

Citra, Nelson, Nectaron, Eclipse

YEAST

American Ale



NECTAR, GOOSEBERRY, PINEAPPLE

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 bright aromatic hop aroma of citrus, tropical fruit, and pine.

pFriem South Pacific IPA takes a modern approach to brewing a bright and vibrant IPA made with hops from Australia and New Zealand. These tropical, fruity, and zesty hops on top of a bright and light IPA body provides a new school IPA with aromas and flavors of the South Pacific pouring out of the glass.

TASTING NOTES

Lightly golden in appearance, with white fluffy foam. Bright aromas of pineapple, tangerine juice, gooseberries, and ruby red grapefruit accompany tropical notes of passionfruit and papaya. Smooth flavors of ripe guava, nectar, white peach, lemon, and prickly pear. Finishes bright, zesty, and fruity.

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.

PFRIEM



CRAFTED IN HOOD RIVER, OREGON
PFRIEMBEER.COM