

SUPER SAISON



9.5% 38 IBU

SELECT SEASONAL
DRAFT & BOTTLE

HISTORICALLY, BELGIAN FARMERS BREWED THEIR STRONGEST BEERS IN WINTER, TO BE COVETED AND CELEBRATED AT CHRISTMASTIME. PFRIEM'S SUPER SAISON IS ALSO COVETED, FOR ITS NOTES OF PINEAPPLE, PAPAYA, KIWI, AND A FLAVOR YOU'LL CELEBRATE, REGARDLESS OF THE OCCASION.

INGREDIENTS

MALT

Gambrinus Canadian Pilsner, Weyermann Wheat Malt, Rahr Raw Wheat, Malted Spelt

HOPS

El Dorado, Citra, Hallertau Blanc

YEAST

Farmhouse Ale



PINEAPPLE, PAPAYA,
KIWI, NECTAR

HISTORY

Saisons are also known as Farmhouse beers. Most of them are found in the Wallonia region of Belgium, located in the Southwestern part of the country, a region is known for agriculture. In the early to mid 20th century farmers would hire on Saisoners (farm hands) for the summer months. In the winter, the farmers would brew stronger beer while in the summer, they would brew low alcohol beers for the Saisoners to drink. The beer was 2.5-3.5% and the saisoners would drink up to 20 liters a day. The Saisons, whether modest or strong in alcohol are known for being tart, a little funky, light on the palate, dry, fruity, spicy, complex and very quaffable.

pFriem's Super Saison pays homage to the stronger beers that were used to celebrate the Christmas season. This beer is too special and super to save it just for the holiday season.

TASTING NOTES

Lemon Meringue foam on top of a hazy orange body. Big aromas of pineapple and papaya makes this beer smell like a fresh bowl of tropical fruit. A mouth circus of kiwi, honey nectar, and creamy goodness graces the palate. This super beer finishes tart and prickly with a subtle warming.

FOOD PAIRINGS

Saisons are very diverse with food as they are acidic, bitter, and fruity. Salmon cakes, crab cakes, rib eye, shrimp salad, avocado and tomato salad. Thai Red Snapper with spicy tamarind sauce. Fried- fish, clams, and calamari. Sausages work wonderfully- Italian merguez, chorizo, seafood, Toulouse, bratwurst, venison, boudin noir. Thai food and Vietnamese food pair wonderfully with Saison.