

PFRIEM + THREE ON A MATCH WCIPA



INGREDIENTS

MALT

Rahr To Thee Pilsner

HOPS

Citra, Krush, Krush Cryo,
Nelson, Strata, Euphorics:
Pineapple Paradise

YEAST

American Ale

TASTING NOTES

This collaboration pours a brilliant, sun-kissed straw color, crowned by a persistent head of fluffy white foam. On the nose, the beer is a tropical revelation, bursting with vibrant aromas of fresh pineapple, ripe papaya, and sweet guava. While the aromatics lean toward the exotic, the palate remains firmly rooted in crispness, delivering a lean, remarkably dry finish that invites sip after sip. It's a bright, fruit-forward IPA that balances modern tropical flair with the crisp, clean snap of a classic West Coast original.



PINEAPPLE, PAPAYA, GUAVA

HISTORY

For this West Coast IPA we partnered up with the well curated, community-focused atmosphere of Portland's Three on a Match bar group. The partnership is rooted in a shared philosophy that a great beer is more than just a liquid—it's an anchor for conversation and connection. By bridging the gap between Hood River's world-class brewing standards and the vibrant neighborhood energy of Portland, both teams sought to create a "drinker's IPA" that feels like a tribute to the city's evolving palate.

The result is a modern take on the classic West Coast IPA, engineered for maximum refreshment without sacrificing depth. While the beer maintains the signature dry, crisp finish we are known for, the hop profile takes a sunny, adventurous turn. Straying away from the traditional heavy pine and resin for a brighter, more exotic bouquet, this beer delivers distinct notes of pineapple, papaya, and guava. It's a sophisticated balance that offers the punchy aromatics of the tropics while remaining lean and dangerously drinkable—the perfect companion for a night out at any of the Three on a Match locations.

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.