

# WEST COAST PILSNER



4.9% 34 IBU  
CLASSIC SEASONAL  
DRAFT & 16oz CANS

DIVE INTO PFRIEM'S WEST COAST PILSNER, A FRUIT-INSPIRED HOP BLEND DELIVERING A SPLASH OF NOTES REMINISCENT OF PEACH, MANGO, AND TANGERINE, ALL RIDING ON A WAVE OF CRISP REFRESHMENT. PERFECTLY PAIRS WITH SPICY CHORIZO, MERGUEZ BACON, OR TANGY CEVICHE, AND EVEN BETTER WITH ENDLESS MOMENTS OF SUNSHINE AND GOOD COMPANY.

## INGREDIENTS

### MALT

Weyermann Pilsner, CMC Superior Pilsner

### HOPS

Chinook, Citra, Citra Dynabooast, Krush, Krush Cryo

### YEAST

Lager



PEACH, MANGO, TANGERINE

## HISTORY

pFriem West Coast Pilsner builds on the classic German Pilsner tradition with the use of modern hops from the Pacific Northwest. This Lager beer is built on a high-quality Pilsner malt base, goes through a step mashing process in the brewhouse, and fermented at cool temperatures with our house Lager strain. Instead of using flowery noble German varieties in this Pilsner, we emphasize Pacific Northwest grown superstar hops – Citra and Chinook. The fruity hops with the super clean base beer creates a very drinkable, crisp, and tropical beer. The hops are well intergraded so that you can still appreciate the subtle nuances of the lovely Lager beer.

## TASTING NOTES

Bright fluffy white foam on top of a brilliant light gold body. Delicate aromas of guava, white peach, melon, Lemonheads, and mixed berries. Clean flavors of peach, mango, tangerine, kiwi, and dried papaya. Finishes crisp, hoppy, pithy, and quenching.

## FOOD PAIRINGS

Fatty meats in curry sauce and jerk chicken. Excellent with seafood: fish, shellfish, turbot calamari, crab, clams, sole, shrimp, oysters and lobster. Oily fish such as salmon, sardines, mackerel, and herring. Sausages including chorizo, andouille, and merguez bacon, sausage, and any other breakfast meats work wonderfully.