

# PFRIEM + WESTBOUND & DOWN WEST COAST IPA



7.0% 55 IBU  
CLASSIC LIMITED  
DRAFT & 16oz CANS

WHAT'S BETTER THAN ONE AWARD-WINNING WEST COAST IPA BREWERY? TWO! WE JOINED FORCES WITH OUR FRIENDS AT WESTBOUND & DOWN BREWING CO. TO BRING YOU A BRIGHT AND IMPACTFUL WEST COAST IPA, BRIMMING WITH NOTES OF WHITE PEACH, CANNABIS, AND GRAPEFRUIT.

## INGREDIENTS

### MALT

Rahr To Thee Pilsner, Grain Millers Flaked Wheat, Rahr White Wheat

### HOPS

Mosaic, Nectaron, Krush, Krush Cryo, Krush Hyperboost

### YEAST

Chico Ale

## FOOD PAIRINGS

To complement the vibrant hop profile and crisp finish of this West Coast IPA, look toward dishes with a bit of spice or rich, savory fats that the beer's bitterness can easily cut through. The tropical notes of peach and passionfruit make it a natural match for spicy Thai green curry or citrus-marinated street tacos topped with fresh cilantro and lime.



WHITE PEACH, CANNABIS,  
GRAPEFRUIT

## HISTORY

When two breweries take home hardware for the highly competitive West Coast IPA category in the same year, a collaboration is practically mandatory. We joined forces with the legendary Westbound & Down to create a beer that honors the best of the West Coast. By blending their unique brewing techniques with a massive dry-hop of Mosaic, Nectaron, and Krush, we've crafted a WCIPA that is aromatic, assertive, and incredibly refreshing. Building upon a base of Pilsner malt with wheat to build up mouthfeel we set the tone for high amounts of hop oil and saturation. With the use of late boil CO2 hop extracts, concentrated Cryo pellets and Hyperboost (a supercritical CO2 extracted hop extract) and a punchy hop blend expect this to drink resinous, while still being dry and crushable. It's an award-winning friendship in a glass.

## TASTING NOTES

This West Coast IPA pours a brilliant, crystalline gold, crowned with a dense and persistent white foam. The aroma is immediate and explosive, offering an intricate bouquet of white peach, passionfruit, and zesty grapefruit with underlying hints of resinous pine. On the palate, the beer is remarkably lean and focused, showcasing vibrant layers of tropical mango and tangerine that transition into a firm, assertive bitterness. Thanks to the thoughtful addition of wheat, the mouthfeel is surprisingly rounded and soft despite its dry profile, ultimately finishing clean, crisp, and incredibly refreshing.

PFRIEM



CRAFTED IN HOOD RIVER, OREGON  
PFRIEMBEER.COM