

WHEAT PALE



INGREDIENTS

MALT

Rahr 2-row Pale, Briess Red Wheat Malt, Crystal Light

HOPS

Citra, Nelson, Mosaic, Chinook

YEAST

American Ale

FOOD PAIRINGS

The tropical hop character and thirst-quenching qualities of pFriem Wheat Pale would be best paired with spicy foods such as hot wings, salsas, ceviche and Thai dishes. Anything with lime, chili, onion and cilantro is sure to be a great match.



TROPICAL, GOLDEN, SOFT

HISTORY

The English Pale Ale has been a long lasting and inspirational style for brewers; it gave birth to the IPA that is loved by many. But with everything, the pale ale has evolved over the years. The idea of a pale ale was changed in 1979 when Ken Grossman launched Sierra Nevada Brewing Company and redefined what a pale ale was, using American Cascade hop to create the iconic Sierra Nevada Pale. Since that day, Sierra Nevada Pale has been a principle example of the American pale for brewers. As tastes evolve, so do interpretations of these classic style. The modern pale ale is lighter in color, lower in bitterness and features brighter and more tropical hop aromas.

pFriem Wheat Pale takes that trajectory and plots it one step further by adding a significant portion of wheat to the grain bill. Malted wheat helps to soften the body and round out the bold tropical hop flavors. Aromas of passionfruit and peach are followed by bright grapefruit zest and ripe papaya flavors. Wheat also contributes to a smooth and thirst-quenching finish.

TASTING NOTES

Light blonde, slightly hazy with a dense head of white foam. Intense aromas of passionfruit and citrus. Flavors of grapefruit, papaya and tangerine. Finishing soft, smooth and dry.