

PFRIEM

FAMILY BREWERS
HOOD RIVER OREGON

WIT

5.1% 18 IBUs

DESCRIPTION

Floral, Spicy, Effervescent

It is considered polite in Belgium to stand for a toast. Stand now, and raise a glass to sweet aromas of orange and spice, light-creamy flavor and a refreshing finish. Here's looking at you, Wit.

HISTORY

In 1966, Pierre Celis started brewing beer that paid homage to the roots of his hometown of Hoegaarden. This Belgian white style of beer had been traditionally brewed for 400 years using barley, wheat, oats, orange peel, and spices. Celis's beer is known today as the world-renowned Hoegaarden which is now brewed by giant Am-Inbev and is internationally available. A Belgian Wit is a very complex beer for its modest alcohol strength. A strong attribute about this style of beer is the opaque white color, due the large amounts of wheat used and the suspended yeast. They are known for being full, citrusy, earthy, complex, quaffable, and slightly acidic.,

FOOD PAIRINGS

A perfect beer for salads. It is great with vinaigrettes and can handle almost any salad topping: cheese, bacon, eggs, anchovies, and all kinds of greens from light, to peppery, to bitter. A wonderful brunch beer. The orange, coriander, and acidity easily takes the place of orange juice. Goat cheese omelets, bacon, sausage, and any other breakfast meats work very well. Excellent with fish and seafood-turbot, sole, lobster, shrimp and crab.

KEY INGREDIENTS

MALT | Gambrinus Canadian Pilsner, Weyermann Wheat Malt, Acidulated Malt

HOPS | German Tettnang

YEAST | Belgian Ale

SPICES | Bitter and Sweet Orange Peel, Coriander

TASTING NOTES

Cloudy and opaque, topped with a thick, rocky white head. Fresh aromas of orange, coriander, earth, and rising bread. Spritzy flavors of mandarin rind, spice, and meringue. Finishes with a creamy mouth feel, smooth, and effervescent.



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