

# XPA



5.0% 32 IBU  
CLASSIC SEASONAL  
DRAFT & 16oz CANS

SAY “G'DAY MATE” TO THIS HOMAGE TO THE AUSTRALIAN INTERPRETATION OF EXTRA PALE ALE. THIS STRAW-COLORED ALE FINISHES CRISP AND DRY WHILE BURSTING WITH NOTES OF PEACH, PINEAPPLE, AND MANDARIN. IT'S CRUSHABLE ENOUGH TO PAIR WITH YOUR FAVORITE OUTDOOR ACTIVITY OR JUST SOAKING UP THE SUN.

## INGREDIENTS

### MALT

Gambrinus Pilsner, CMC Superior Pilsner

### HOPS

Citra, Eclipse, Krush, Krush Cryo, Krush Hyperboost, Simcoe

### YEAST

American Ale

## FOOD PAIRINGS

Mexican food, spicy flavors found in Thai and Vietnamese cuisine. White fish such as Halibut, Rock Cod, and Dungeness Crab. Fruit dishes such as Chutney can play off the fruitiness of the beer.



PEACH, PINEAPPLE, MANDARIN

## HISTORY

In 1986, Mark Stutrud of Summit Brewing aspired to create a drinking experience that would captivate both American Light Lager drinkers and the more curious craft consumer. This led to the opening of Summit Brewing with their creation, Extra Pale Ale, built on a darker, caramelly base, bitter and piney hops were allowed to shine despite the lower ABV. Looking for an even more sessionable drinking experience Scotty Hargrave of Balter Brewing in Australia looked to provide extra flavor upon an extra lean yet structured base. Thus the birth of 'XPA'. Typically, upon a light pilsner malt base more fruity and modern hops were able to shine bright and loud, while also being incredibly crushable with the low ABV.

pFriem's XPA pays homage to the Australian interpretation of the style. Sitting upon a light pilsner malt base, new aromatic hop varieties from both Australia and our home in the Pacific Northwest help create an expressive and vibrant beer. Its light and dry nature makes this beer perfect to session after physical activities and/or while soaking up the sun.

## TASTING NOTES

A crystal-clear straw-colored appearance sits beneath a fluffy white head of foam. Peach, mango and tangerine aromas cascade out of the glass and are accompanied with notes of passionfruit, lime zest and pineapple on the palate. This beer finishes extremely light and crushable inviting you back pint after pint.

PFRIEM



CRAFTED IN HOOD RIVER, OREGON  
PFRIEMBEER.COM