Tröegs x All About Beer

About Tröegs

Proudly Independent
Founded in Pennsylvania in 1997 by brothers John and Chris Trogner, Tröegs Independent Brewing is driven by a sense of adventure and curiosity. From the beginning, our brewery has been built by family, friends and kindred spirits who share a love of great beer. Today, our brewery based in Hershey PA is visited by over 500,000 people annually.

Not Defined by a Beer Style
We're not an English ale brewery or a German lager brewery. We takes bits and pieces from each of those traditions and come up with what we think are creative and great-tasting beers.

We Value
Ingredients – Transparency, Sourcing, Content and Storytelling
Creative Community – Hand-Illustrated Artwork, Contests and Collaborations with Regional Artists
Food and Beer Pairing – Food Notes Program, Seasonal Kitchen at the Brewery and Collaborations with Regional Chefs

About Tröegs

Quick Bullets

Independent!

Based in Hershey PA

Founded by two brothers, Chris and John – still actively involved today.

Not defined by a beer style - we do a variety of styles well and do not have a flagship beer

Constantly innovating through our small-batch Scratch Series - beers that typically are only available at the brewery – many of our well-known beers graduated from this program:

- Perpetual IPA – our best seller
- Nimble Giant – available once a year in June
- First Cut – new and sampling this spring

Known for our hand-drawn artwork and collaborations with artists in our markets

Food Notes program – Our brewmaster and chef put their heads together and create flavor pairing notes for all of our beers: troegs.com/foodnotes

TRÖEGS
INDEPENDENT BREWING

CELEBRATE THE START OF HOP-GROWING SEASON

Spring Sampling

First Cut Mango IPA

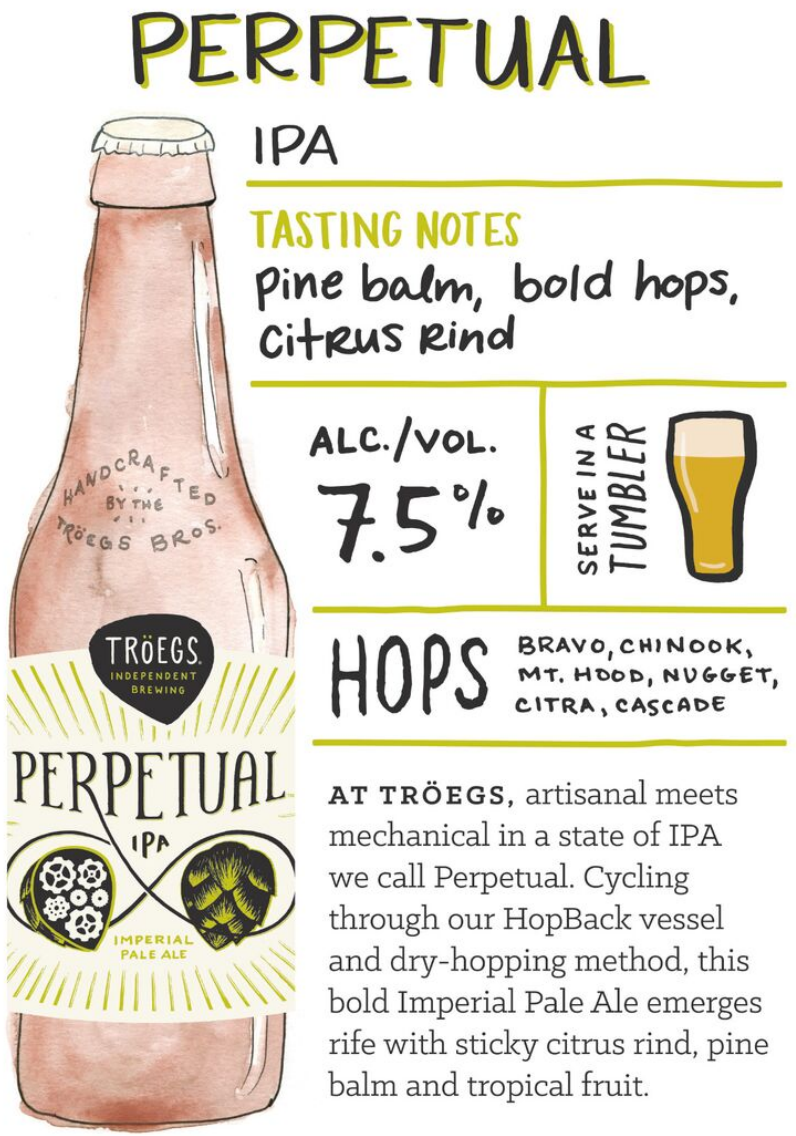
- Spring Hop Cycle Seasonal – brand new this year
- This beer was born from our small-batch Scratch Series
- The name is a cue to the beginning of hop growing season when hop growers trim the hop shoots to help the plants grow.
- Tasting notes:

Under-ripe pineapple flavor and earthiness derived from the comet and simcoe hops, with a hint of sweetness from the mango and honey. Floral meets mango aroma.

Spring Sampling

Perpetual IPA

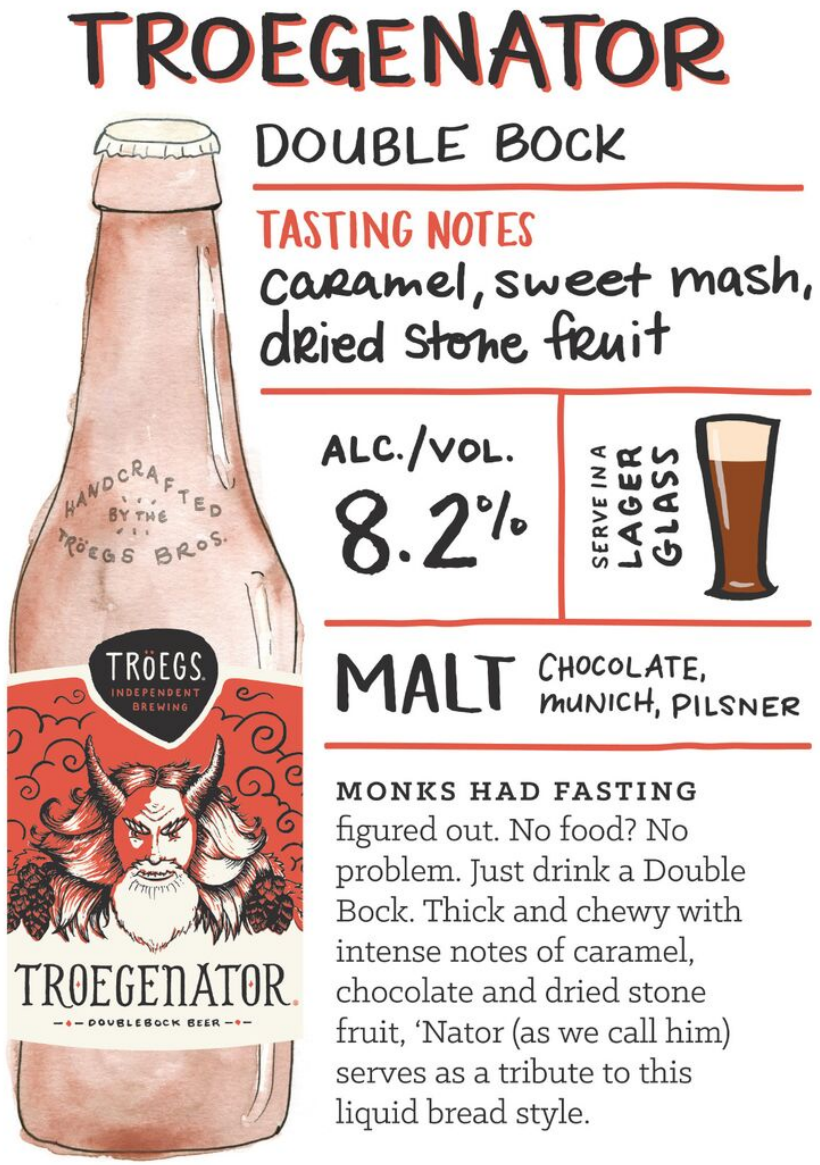
- Our #1 selling beer
- Originating from our Scratch series. We utilize 6 varieties of hops and dry-hop with Citra and Cascade. Hop profile of an IPA, color and finish of a Pale Ale. 7.5%



Spring Sampling

Perpetual IPA

- Our #2 selling beer
- Thick and chewy with notes of caramel and molasses. The sweetness is the only thing giving away its 8.2% ABV.
- Award-winning beer including Gold at GABF



Food Notes

TRÖEGS INDEPENDENT BREWING
beer profile
pine balm, bold hops Citrus Rind, tropical fruit
Color: straw/golden
HOPS
CITRUS RIND
contrasting FLAVORS
fatty game meats
aged firm cheese
brown butter
olive oil
sweets
caramelized sugars
complementary FLAVORS
curry
coconut
citrus
grapefruit
mango
HANDCRAFTED BY THE TRÖEGS BROS.
PERPETUAL
IPA
IMPERIAL PALE ALE
AGED CHEESE
GRAPEFRUIT
adverse FLAVORS
earthy, artichokes
cabbage, brussels sprouts, kale
vanilla, pie spices

TRÖEGS INDEPENDENT BREWING
beer profile
caramel, bourbon sweet mash, malt backbone
Color: Bronze
CARAMEL
MALT
contrasting FLAVORS
Root vegetables
Raw shellfish
aged cheese
bitter greens
nuts
complementary FLAVORS
meats—on the bone, smoked, cured and game
squash/pumpkin
corn
vanilla ice cream
baked fruit
HANDCRAFTED BY THE TRÖEGS BROS.
TROEGENATOR
DOUBLEBOCK BEER
BITTER GREENS
SQUASH
adverse FLAVORS
garlic
baked or poached fish
steamed vegetables
high acid foods

thank you!
TRÖEGS
INDEPENDENT
BREWING