

Year-Round Ciders

Available: 12 oz cans | 1/6 bbl | 1/2 bbl

Brut Cider



Dry \rightarrow Sweet Scale (I to 7): 2 ABV: 6.2% Ingredients list: Apples, hops.

Our signature cider. This is our driest offering and allows the apples to shine through in all their glory. We add a hint of botanicals to round out the apples and enhance their flavor with citrus notes, but don't be scared of the hops-it tastes more like wine than beer.

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Pairing suggestions: Manchego cheese, popcorn, grilled cheese with apples.

Blueberry Aronia Cider



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Dry \rightarrow Sweet Scale (I to 7): 4 ABV: 5.5% Ingredients list: Apples, organic aronia berries, blueberries.

This semi-dry cider features the tannins and tartness of aronia berries, balanced by the sweetness of blueberries.

Fruit-forward and full of flavor, tart and not too sweet.



Pairing suggestions: Goat cheese, chicken and waffles, grilled meats and vegetables.

Pear Cider



Dry → Sweet Scale (I to 7): 5 ABV: 5.9% Ingredients list: Apples, pears, fair trade vanilla.

This semi-sweet cider features the addition of pears. They add a touch of sweetness and great flavor. What can we say? These two make a perfect pear-ing.



Pairing suggestions: Pork chops, roasted winter squash, shortbread, vanilla ice cream.

Imperial Apple





Dry → Sweet Scale (I to 7): 2 ABV: 9.5% Ingredients list: Apples, raw honey.

We start with a classic apple cider, then add honey for an extra long fermentation. This results in a strong, full-bodied cider that allows the flavors of the honey to shine through without a lot of sweetness. We finish by aging on French oak for added complexity, resulting in a cider akin to a dry white wine. A cider fit for a queen bee.

Pairing suggestions: Spicy foods, Asian cuisine, soups and stews, blue cheese with honey. Makes a great aperitif.

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