

About Tröegs Independent Brewing

Back in 1997, brothers Chris and John Troegner sold their first pint of Pale Ale in Harrisburg, PA at their new brewery, Tröegs Independent Brewing. They came up with the name for the brewery by combining their last name with the Flemish word for pub, “kroeg.” Supported by family and friends, the brothers tirelessly brewed, bottled, and served their own delicious creations. You would find them in the brewery on weekends giving tours of their facility on Paxton Street and slinging beers in the tasting room. Everyone has to start somewhere, right?

Fast forward to 2011, another dream of theirs was realized when they opened the doors to a newer and bigger brewery in Hershey, PA. Moving their location was a strategic move to expand production and also add a research and development system they called the “scratch series.” To date, the brewers at Tröegs have brewed nearly 400 Scratch beers in order to tweak and perfect recipes to add new beers to the lineup. The new facility also boasted a kitchen called the snack bar, a gift shop, and an outdoor beer garden; quite a far cry from the original industrial park location.

From year-round favorites like Perpetual IPA and Troegenator Double Bock to seasonal classics like Mad Elf and Nugget Nectar, Tröegs has an incredible following of fans throughout its distribution area of 10 states and Washington, D.C. plus many followers that “can’t wait til Tröegs comes to their state.” Starting with the dream of two brothers from Central PA, Tröegs Independent Brewing is now the 27th largest craft brewery in the country and employs close to 300 people! Perpetually curious, Chris and John continue to better the brewery, blaze new paths in the craft world, and spread the joy of beer from Tröegs to beer lovers everywhere.

Cheers!

HOW DO YOU FIND OUR BEER ? <https://troegs.com/beers/brew-finder/>

Perpetual IPA: 7.5% ABV

Malts: Crystal, Munich, Pilsner
Hops: Bravo, Chinook, Mt. Hood
HopBack Hops: Mt. Hood, Nugget
Dry Hops: Cascade, Citra
Yeast: Ale
Color: Straw / Golden

At Tröegs, artisanal meets mechanical in a state of IPA we call Perpetual. Cycling through our HopBack vessel and dry-hopping method, this bold Imperial Pale Ale emerges rife with sticky citrus rind, pine balm and tropical fruit.

Sunshine Pilsner: 4.5% ABV

Malt: Pilsner
Hops: Hersbrucker, Saaz
Yeast: Lager
Color: Straw / Golden

It takes the right ingredients, people and processes to nail the complex balance of two-row barley, zesty Saaz hops and lager yeast. Secondary fermentation creates natural carbonation that delivers soft notes of fresh-cut straw and flowering herbs. In the end, this bright and refreshingly clean American craft pilsner is our go-to when the sun is shining and makes us happy when skies are gray.

Hopback Amber: 6.0% ABV

Malt: Crystal, Munich, Pilsner
Hops: Cascade, Nugget, Willamette
HopBack Hops: Crystal, Nugget
Yeast: Ale
Color: Amber

Standing 12 ft. tall at the center of the brew deck is our HopBack vessel, where whole-flower hops swirl in hot wort and open up this deep amber with layers of grapefruit and pinesap. Crystal, Munich and Pilsner malts harmonize to add a complex balance of chewy caramel and toffee notes.

Dreamweaver Wheat: 4.8% ABV

Malt: Malted Wheat (55%), Pilsner, Vienna
Hops: German Northern Brewer
Yeast: German Wheat
Color: Hazy Gold

Our dream begins with open-top fermentation. At high krausen, a foamy, rocky yeast head crests the sides of the fermenter releasing notes of black pepper and spicy clove. Unfiltered and cloudy with yeast, it's slightly tart and downright refreshing.

Troegenator Double Bock: 8.2% ABV

Malt: Chocolate, Munich, Pilsner
Hops: German Northern Brewer, Magnum
Yeast: Lager
Color: Bronze

Monks had fasting figured out. No food? No problem. Just drink a Double Bock. Thick and chewy with intense notes of caramel, chocolate and dried stone fruit, 'Nator (as we call him) serves as a tribute to this liquid bread style.