

PFRIEM

FAMILY BREWERS
HOOD RIVER OREGON

HELLES LAGER

4.8% 25 IBUs

DESCRIPTION

Golden, Toasty, Sessionable

In 19th century Germany, pilsners were all the rage so Munchen brewers created a malty, hoppy beer of their own called Helles. pFriem Helles builds on that history with a toasty lager that's savory and smooth with aromas of fresh bread and a hint of honey. So let's toast this beer's storied and delicious history with a hearty, "Helles Yeah!"

HISTORY

When the golden and clean lagers of Plzen (Bohemia) became all the rage in the mid-1800s, München brewers feared that Germans would start drinking the Czech beer vs. their own. Munich Helles Lager was their answer to meet the demand. A bit more malty, they often share the same spicy hop characters of Czech Pils, but are a bit more subdued and in balance with malts. "Helles" is German for "bright."

FOOD PAIRINGS

Helles is a great sandwich or pressed panini beer. Great with delicate fish; sole, plaice, flounder, and turbot. Great with shellfish; clams, crab, and scallops. Excellent with sushi. Light pasta dishes work well with oil based or cream sauces.



CLASSIC SPRING LAGER SEASONAL DRAFT & BOTTLE



KEY INGREDIENTS

MALT | Gambrinus Canadian Pilsner, Caramalt, Crystal Light, Crystal Dark

HOPS | Nelson Sauvin, Motueka, Ella, Topaz

YEAST | American Ale

TASTING NOTES

Extra golden with a bright white foamy head. Aromas of fresh bread, touch of herb, with a hint of honey. Goes down with a rich full mouth feel, savory, and smooth. A toasty finish balanced with a touch of sweetness.

