

ALEXIS'S AMBER LAGER



INGREDIENTS

MALT

Rahr 2-Row Pale, Simpsons Crystal Light, Weyermann Munich Type 2, Breiss Victory Malt, Weyermann Carafa Special III

HOPS

Chinook, Saaz, Simcoe

YEAST

Lager

TASTING NOTES

This amber lager pours with sparkling clarity, glowing in a warm copper hue beneath a thick cap of hazelnut colored foam. Aromas of graham cracker, candied citrus, lavender, and pine rise from the glass. On the palate, nutty toffee notes are balanced by flavors of grapefruit, fresh spruce tip, and resin. Crisp and clean with perfectly balanced bitterness. Effortlessly drinkable.



HISTORY

This beer was made by one of our brewers, Alexis! The history of this hybrid amber lager originates from the eighteenth century in the northeastern Austrian town of Vienna. This is where the Vienna lager was born and brewed. By this time German and Austrian brewers were using British style and techniques of malting to create new and exciting pale malts. With the use of cokefired kilned maltings, grains were a lot lighter and less smoky, Vienna malt was noticeably lighter than the popular darker Munich malt. Because the Vienna malt was lighter the amber/copper hues of the beer were appealing to beer drinkers of the time used to drinking somewhat murky darker lager. This amber lager uses a blend of pale and lighter roasted malts to craft a similarly amber hued lager. Since it is a lager, it uses lager yeast and bottom ferments cold, this lager was no different with a fermenter residency of four weeks. Much like it's predecessors centuries before it and with a hoppy twist to the enjoyment of its modern crowd; this beer drinks crisp, malty, bitter and with a piney, berry bright hop expression.

FOOD PAIRINGS

Schnitzel, weisswurst, chicken milanese, al pastor tacos, sweet and smoky bbq chicken, chorizo stuffed dates, mild and spicy cheddar cheese,

CANDIED CITRUS, GRAHAM
CRACKER, GRAPEFRUIT, PINE