

COLE'S DUNKEL



INGREDIENTS

MALT

Weyermann Pilsner,
Weyermann Munich,
Weyermann Carafa II

HOPS

Hallertau Mittelfrüh, Tett nang
Tett nanger

YEAST

Lager

TASTING NOTES

This German lager pours a rich dark amber to chestnut brown, crowned with a fluffy tan foam that invites the first sip. On the nose, subtle yet enticing aromas of roasted nuts, warm caramel, and gentle roastiness. The palate opens with layered flavors of sweet toffee and toasted bread, balanced by a richness reminiscent of a freshly baked chocolate croissant. A touch of caramel rounds out the profile, adding just the right amount of sweetness. Smooth and creamy with a malt-forward character, this lager is both satisfying and refreshingly drinkable — a perfect harmony that keeps you coming back for more.



TOFFEE, TOASTED BREAD,
NUTTY, CARAMEL

HISTORY

Dunkel is the German word for “dark.” It refers to the deep brown, mahogany color of this lager. Before the introduction of the indirect-heat kiln in the early nineteenth century, which allowed maltsters to make pale malt, all beers were more or less dark. From the early sixteenth to the late nineteenth century, dark lagers were the most common beers in Bavaria. Initially called red beers, they came to be called by their modern name only in the 1840s, probably to distinguish them from the growing variety of paler lagers that were being introduced at that time. These beers are malt driven, full flavored, but drink easy and light.

This iteration of Dunkel was done by one of our brewers, Cole! For this recipe he looked to create a very traditional style Dunkel Lager with the use of all German malts and hops. Utilizing some of the best German malt available, a base with notes of biscuit, chocolate, and toffee are created. Layering in two German grown Hops (Tett nang and Mittelfrüh) brings a unique complexity of dark fruits to harmonize with the malt. This beer is best enjoyed on a Lukr faucet and in plentiful quantities! Prost!

FOOD PAIRINGS

Charbroiled steak, venison, pork, grilled meats in general. Grilled vegetables-peppers, zucchini, onions, and squash. Dry rubbed barbeque, baked ham, and macaroni and cheese. Sausages work great, especially the spicier types. Battered fried fish, crab cakes, and smoked trout.