

GERMAN COAST PILS



INGREDIENTS

MALT

Weyermann Pilsner, Rahr Pilsner, Weyermann Munich Type 1

HOPS

Perle, Saphir, Centennial, Amarillo T45

YEAST

Lager - 3470

TASTING NOTES

Bright fluffy white foam on top of a brilliant gold body. Delicate aromas of melon, lemon zest, lavender, tangerine, soft pine, and roses. Clean flavors of grapefruit, orange mandrine, white peach, lime zest, grapefruit, toasted malt, and orange blossom. Finishes crisp, piney, pithy, and quenching.



HISTORY

Originally brewed in collaboration with our friends at Bitburger, German Coast Pils builds on the classic German Pils tradition with the use of modern hops from the Pacific Northwest. This Lager beer is built on a high-quality Pilsner malt base, goes through a decoction mashing process in the brewhouse, and fermented at cool temperatures. Instead of using flowery noble German varieties in this Pilsner, we emphasize Pacific Northwest grown classic hops – Centennial and Amarillo. The citrusy hops with the super clean base creates a very dynamic, crisp, and piney beer. The hops are well integrated so that you can still appreciate the subtle nuances of the lovely Lager beer!

FOOD PAIRINGS

Fatty meats in curry sauce and jerk chicken. Excellent with seafood: fish, shellfish, turbot calamari, crab, clams, sole, shrimp, oysters and lobster. Oily fish such as salmon, sardines, mackerel, and herring. Sausages including chorizo, andouille, and merguez bacon, sausage, and any other breakfast meats work wonderfully.

CITRUS, MELON, PINE, CRISP