

KELSIE'S RYE LAGER



INGREDIENTS

MALT

Weyermann Pilsner, Admiral Pilsner, Weyermann Vienna, Weyermann Rye

HOPS

Perle, Tettnang, Saaz, Mandarinina Bavaria, Select

YEAST

Lager

TASTING NOTES

This Rye Lager pours a bright golden straw and is topped with fluffy white foam. Delicate aromas of lemongrass, orange peel, and wildflowers dance lightly with flavors of warm toasted bread and bold rye spice. Finishes crisp and refreshing with a nuanced dryness.



HISTORY

Rye is a hearty and rustic cereal grain that has long been favored by the distilling industry. In recent history brewers have been using it to add flavor, character and malt complexity. This flavorful grain has been embraced for its signature spicy, black pepper-like flavors and complex dryness. Brewers have used it to embrace “sweeter” caramel malts, spice up lighter beers, and counter balance it with fruity hops.

For this iteration our brewer Kelsie took inspiration from her favorite old-fashioned cocktail recipe, which features rye whiskey punctuated by aromatic bitters, brightened by orange peel, and balanced with a subtle sweetness.

FOOD PAIRINGS

Smoked Meat, Bacon, Pulled Pork, Bratwursts and Boudin Blanc Sausage. Roasted and caramelized Root Vegetables. Winter sandwiches, Rubens and Ham and Cheese. Sweeter cheeses, Gouda, Grana Padano, Pecorino Romano.

ORANGE PEEL, TOASTED BREAD,
RYE SPICE