PFRIENLAGER LAGER



CASUAL MOMENTS CALL FOR AN EASY DRINKING BEER— FRESH AND SMOOTH, WITH NUANCED NOTES OF MELON AND HONEY.

INGREDIENTS

MALT

Weyermann Pilsner, Gambrinus Pilsner, Canadian Malting Pilsner, Acidulated

HOPS

Perle, Tettnang

YEAST

Lager

AWARDS

2023 Platinum - SIP NW



HONEYDEW, FRESH Bread, Easy Drinking

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

Helles is a medium-bodied beer, it is straw to golden blonde, very clean, bready, malt forward with floral hop aromas and a touch of bitterness. The best have a slightly sulfurous character reminiscent of brewery fermentation rooms. In Bavaria, many consider Helles the very essence of the summer beer garden. These beers drink well with many occasions and in large volumes.

FOOD PAIRINGS

Naturally Lagers pair well with classic Bavarian dishes – Schnitzel, Fresh Pretzels. Bierschinken Wurst, Nurnberg Bratwurste, Pan seared trout, Pork Knuckle, Roasted Chicken, Weiswurste, and Bratwurst. Lager is also great with many light seafoods – Halibut, Rockfish, Lingcod, Dungeness Crab, and Oysters on the half shell. Mild to semi complex cheeses work wonderfully as well – Brie, Gouda, Emmentaler, Romadur, Bavarian Blu, and Chevre.

TASTING NOTES

Beaming white pillowy foam on a bright golden body. Fresh aromas of delicate herbs, lemon spritz, sourdough bread straight from the oven, lavender, and rising bread. Clean flavors of fresh kilned malt, honeydew melon, a touch of wildflower honey, and a whisp of sulfur, while being silky smooth. Finishes tantalizing, effervescent, quaffable, and begs for another sip!