



TASTING NOTES

TOASTED BREAD

BISCUIT

HONEY

MALT SWEETNESS

The Oktoberfest style is defined by balance between malt sweetness and hop bitterness. Our release features authentic German Pilsner, Vienna, and Munich malt from one of the premier German maltsters at Weyermann Malting. We focused on their traditional floor malted products from their Barke line to create a unique but authentic representation of the style that has been brewed for hundreds of years. These malts produce an orange hued beer with strong honey, and toasted bread flavors. To balance the sweetness of these malts we lean on traditional German hop varieties like Hallertau Mittelfruh and Tettnanger. These noble hops provide an earthy, floral aroma and slight bitterness generating a beer with exquisite balance and drinkability. This beer celebrates a special time of year and is our tip of the cap to German tradition and their love for beer.

Featured Ingredients: Caramel Malts, German Lager Yeast & German Noble Hops.

SRM: 10

1

3

4

6

8

10

13

17

20

34

40+

Body: Dry

Availability: Limited

5.0% $\frac{\text{Alc}}{\text{Vol}}$ 24 IBU



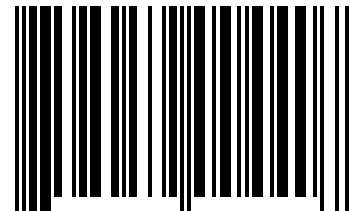
1/6 BBL
Kegs



1/2 BBL
Kegs



16oz Cans
4-Pack



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