BREWING

INDEED

COMPANY

SPRINGBIER

UNFILTERED GERMAN-STYLE EXPORT LAGER

The overlooked beer season is getting its due. Springbier, pulled straight from the tank, emerges gloriously unfiltered and naturally carbonated from the cold-fermentation and krausening process. In like a lion, out like a lamb—this Export Lager is full in flavor yet tender on the palate. Formerly called Fruhlingsbier, Springbier starts afresh with a new name, look and longer time in the tank for an even better tasting beer.

THE GOODS

MALT: Weyermann Barke Pils, Munich I, Melanoidin

HOPS: Hallertauer Mittelfruh

YEAST: L17 Harvest

THE EXPERIENCE

VISUAL: Dark gold

AROMA: Bready malt with a delicate hop zest

TASTE: Biscuits and bread crust, some flowery hop and yeast character

MOUTHFEEL: Creamy, yet dry

MALTY | ZEST | BREADY

5.5% ALC/VOL - 23 IBU

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