



The only lager originally brewed by the Brau Brothers, this pilsner contains only classic ingredients. Herbal and grassy hops are used to balance plump pilsner malt for this beer. Toasted munich malt is added for body and flavor. We have to be patient with this beer, as a cold, slow aging takes place in our copper finishing vessels.

Description:

Brau Brothers Pils takes pilsner beer back to its roots. This is a traditional Bohemian Pilsner which means distinct malt flavor combined with high doses of mild Czech hops. Another important ingredient is the authentic yeast which is cultured from historic Bohemian breweries. This beer is lagered for several weeks to mellow its flavor and meld these components into a classic easy-drinking beer.

Service:

Pilsner glasses are the obvious choice for this extremely bright and clean beer. Thick glass will help to preserve its temperature as pilsners are often served well-chilled. This is beer in a pure form left to all the nuances of very few ingredients.

Profile:

ABV = 5.5%
Color = 3.5 SRM
Bitterness = 30 IBU
Hops = Czech Saaz
Yeast = Bohemian Pilsner
4 Weeks Lagering

Munich Malt
Builds body and adds structure
while adding a bit of color



Pilsner Malt
100% American Pilsner Malt
makes for a solid base



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BREWED IN LUCAN, MN POP 220

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