



88– Overall Score on BeerAdvocate.com

90– Overall Score on RateBeer.com

Finally, a Surly beer Omar's German mother will drink. She says this one tastes like a bier from back home. Not unlike a Zwickel Bier from Germany, Hell is not filtered and fermented with lager yeast. American hops takes a back seat to the Pils malt sweetness and fresh bread aroma. The color is, well . . . hell (Deutsch for light). It's fiendishly drinkable, and you don't have to sell your soul to get another.

STYLE

German Style Munich Helles

MALT

Pilsener, Carahell

HOPS

Sterling

YEAST

German Lager

OG

12° Plato

ABV

Alc. 4.5% by Vol.

COLOR

4 °SRM

IBU

20

AVAILABILITY

Cans and Kegs Year Round



Brooklyn Center & Minneapolis, MN 763-535-3330

www.surlybrewing.com



8 93354 00107 2