

MOYLAN'S BREWING CO.

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Brewmasters:

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INGREDIENTS

Barley Malt:

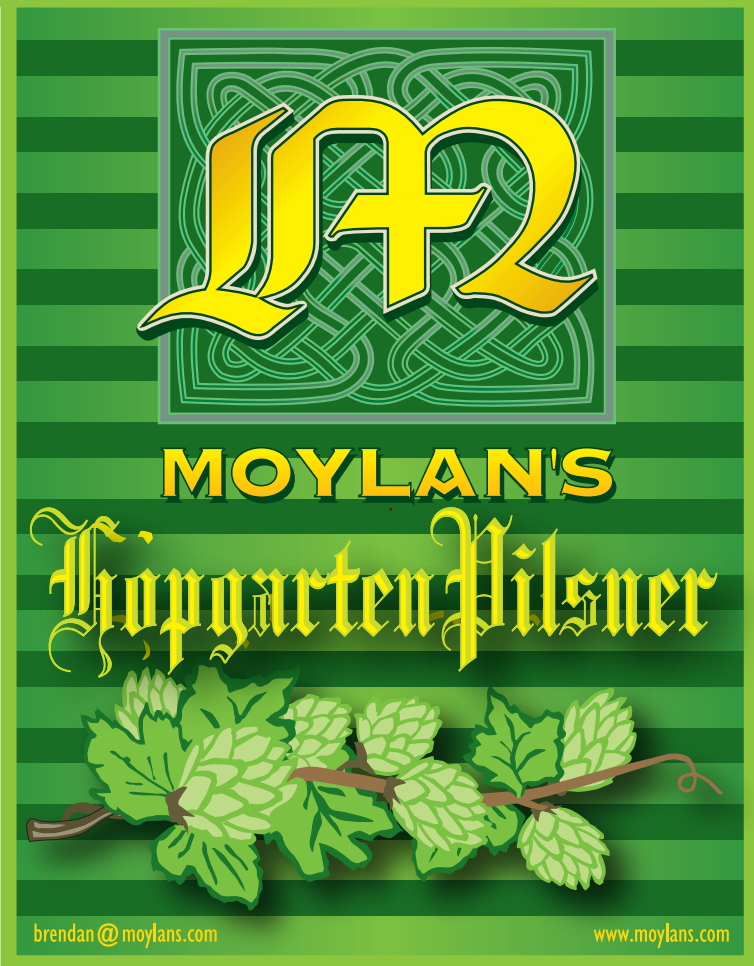
Pilsner Malt
Malted White Wheat
Acidulated Malt

Hops:

German Tradition
Czuch Saazl

Yeast:

Augustiner Lager

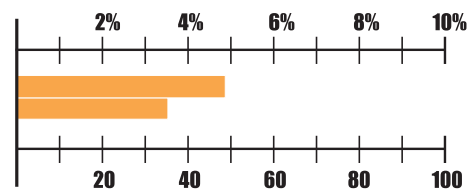


DESCRIPTION

Brewed with a traditional German lager strain, we think the simplicity speaks for itself with this dry, crisp lager. Two simple malts create a straw-yellow hue, and a sweet cracker-like flavor. Copious amounts of hops added at the end of the boil create an Old-World hop flavor of floral and slightly spicy notes. We ferment the beer for two weeks, and then cold store (or "lager") the beer for an additional 3 to 4 weeks.

BEER FACTS

4.9% alcohol by volume



35 total IBUs (hoppiness)

1.049 original gravity



PACKAGING



15.5 gal.
Sankey Kegs



5 gal.
Sankey Kegs



1/2 Gal.
Growler