

BREWING  
**INDEED**  
 COMPANY



**GERMAN  
 LAGER  
 VARIETY  
 PACK**

**LOW**<sup>d</sup>  
 a **SLOW** What makes a lager a lager?  
 It's the lagering, of course.  
 Fermented at a cold temperature,  
 lagers mature during a necessary period of rest — improving in flavor  
 and clarity. In like a lion, out like a lamb, a lager emerges refreshingly  
 crispy from a long, chilly hibernation. Stop and sip the lagers.



**5.1% ALC/VOL | 35 IBU**  
 Our prized Pils is crafted with  
 a 100% German Pilsner malt  
 bill and blend of noble and  
 newer German hops.  
**Tank time: 9 weeks**



**5.5% ALC/VOL | 23 IBU**  
 Cold fermentation and  
 kräusening give this unfiltered  
 German-style export lager a  
 glorious natural carbonation.  
**Tank time: 11 weeks**



**7.4% ALC/VOL | 35 IBU**  
 Ring in spring with this Heller  
 bock that's lush with Munich  
 malt and noble hop spice.  
**Tank time: 11 weeks**



**5.6% ALC/VOL | 24 IBU**  
 Brewed with rich Munich  
 malt, this dunkel lager tastes  
 as good as a liter in any  
 Bavarian beer hall.  
**Tank time: 8 weeks**