

CZECH DARK LAGER



5.3% 25 IBU

CLASSIC LIMITED
DRAFT & 16oz CANS

CZECH-STYLE DARK LAGER IS WONDERFULLY COMPLEX, DELIVERING NOTES OF TOFFEE AND DATES, WITH A KISS OF ROASTED MALTS AND MILK CHOCOLATE. IT'S BREWED IN THE SPIRIT OF PRAGUE'S 500-YEAR LAGER TRADITION, INVITING US ALL TO PARTY LIKE IT'S 1499. PAIRS SMARTLY WITH ROASTED MEATS, RUSTIC VEGGIE DISHES AND A BIT OF EURO COOL.

INGREDIENTS

MALT

Weyermann Floor-Malted Bohemian Dark, Gambrinus Pilsner, Sladovny Pilsen, Carafa II, Cara Amber

HOPS

Perle, Saaz

YEAST

Lager



DATES, TOFFEE, BREAD CRUST

HISTORY

Pilsners dominate Americans' perceptions of Czech beer, but the Central European country has a dark, beery secret. The second most popular beer in the Czech Republic is near-black tmavé pivo, or "dark beer," a brewing style that actually predates pilsner – and is widely popular in Czech taverns.

At Prague's oldest brewery, U Fleků, founded in 1499, you're only going to drink tmavé pivo with your goulash. U Fleků doesn't brew any other kind of beer. Czech dark lagers have the complexity of Bavarian Dunkels with the smooth dark color of Schwarzbiers.

pFriem's Czech dark lager combines traditional floor malted pilsner and dark malts with debittered roast malt. Perle and Saaz hops balance the malts and lend to a truly beautiful bouquet!

TASTING NOTES

Burnt umber with dazzling ruby red hues, topped with a dense khaki foam. Full aromas of toasted bread, toffee, dates, and raison burst from the glass. Silky smooth flavors of milk chocolate, anise, and caramel deluge the taste buds. Finishes with a kiss of roasted malt and toffee.

FOOD PAIRINGS

With just hint of roastiness, a good amount of complexity, and a well-balanced malt sweetness, tmavé pivo goes extremely well with traditional Czech recipes like goulash or svíčková na smetaně, a roast beef tenderloin in a root-vegetable-scented cream sauce.

PFRIEM

