



PIGS FLY

PILSNER

TASTING NOTES



WHAT IS A PILSNER?

The Bohemian style pilsner was first brewed in the Czech town of Plzen around the 1870's in response to the poor quality of beer often sold by breweries in those days. Unlike Ales, Pilsner is a lager and is fermented at a cooler temperature for a longer period with a bottom fermenting yeast. The longer and cooler fermentation allows the beer to be brewed dry and with minimal residual sweetness whilst improving flavour and aroma.

What differentiates pilsners from other lagers are the high quality noble hops which are used. Traditional Czech Saaz hops give pilsner's their characteristic freshness, spicy aroma and subtle bitterness.

Compared to ales, lagers are fresher, dryer and crisper with less of a malt influence and a lighter colour.

WHAT IS IN PIGS FLY PILSNER?

- Yeast** A traditional bottom fermenting Bohemian yeast fermenting at low temperatures creates a fresh and dry brew with minimal esters and sweetness.
- Malt** Malt A blend of pale and Munich malts is used to maintain a lighter colour whilst maximising the intensity of the hop flowers.
- Hops** Three types of hops are used to produce a unique and complex flavour and aroma: Traditional Czech Saaz hops and Amarillo produce a spicy, citrus aroma, whilst noble Hallertau contribute a subtle bitterness.
- Appearance** A clear/golden colour with exceptional clarity and moderate carbonation.
- Bouquet** Prominent spicy characters from Saaz hops are balanced by the popular citrus/fruity characters of Amarillo hops.
- Palate** Crisp and refreshing with a spicy palate and light mouthfeel. Noble Hallertau hops contribute to a long smooth finish.
- Serving** Pigs Fly Pilsner is a unique Australian style lager handcrafted in small batches. Best served chilled to 5°C in a glass.
- Specs** 4.6% Alc./Vol.
1.3 standard drinks per 330mL bottle