

## QUAGGA BEER

# LAGER



### ABOUT:

Fermented in small batches, each craft beer is a work of art with rich aromas on the nose and crisp finish. With a lower alcohol content, these beers can be enjoyed on their own or with food.

### TASTING NOTE:

This Lager is crisp and refreshing that is yet full of flavour with a lingering after taste. This gets achieved by using the best Pilsen Malt in combination with Pale Malt, Fermentis Lager Yeast and finishing it off with just the right amount of a proudly South African hop, Southern Aroma, to give that distinctive Lager taste. The beer is cold fermented at 11.5 °C and is then lagerred/matured for 2 weeks at 1 °C.

### SERVING:

Serve at 5 °C. Keep refrigerated.

### ALCOHOL

4% by volume