



Barons Lager – a crisp, well balanced refreshing lager.

Barons Lager is made in the style of a light German pilsener (Munich Helles). The quality ingredients used to create this beer are sourced from Australia, Germany, Czech Republic and New Zealand. A world class lager, crafted by locals.



Aroma:	Earthy Floral hops and sweet malt
Flavour:	A balance of malt and hop flavour with light bitterness and a clean crisp finish.
Colour & Appearance:	Brilliant rich golden with pure white head
Bitterness:	26 IBU
Alcohol Content:	4.9%
Body:	low medium

Awards:

2007 - Bronze, Large International Brewery Section, Australian International Beer Awards

2007 - Bronze, Perth Royal Beer Show

Ingredients to create Barons Lager:

The base **malt** is Australian pale malt from barley grown in Victoria. Added to this to give the rich golden colour, some body and malt sweetness is Munich malt sourced from Bamberg Germany.

The bittering **hop** used is a New Zealand high alpha triploid which imparts the refreshing smooth hop bitterness without a harsh finish. The beer is topped with some late hopping of Czech Saaz. Saaz is a world-renowned noble hop variety that produces a full, sweet floral aroma and flavour. In Barons Lager the Saaz hops are used to add that classic hop flavour and aroma that makes Lager so loved around the world.

With **soft Sydney water** and traditional **Bohemian lager yeast** Barons Lager has the much sought after crisp, clean finish that quenches the most demanding of thirsts.