

## Valley Lager

### Sneaky Pete Brewing ( Valley Lager )

Brewed with Pilsner malt and a small amount of Sauermalz to bring out a traditional, rounded note. We use a unique milling and mashing process known as Endosperm mashing, and classic decoction. By separating the husk from the mash, it allows us to brew a beer delicate in flavor and texture. Bavarian Hallertau Tradition, and Hallertau Perle hops make for a crisp, classic and nuanced bitterness that brings out the classic flavors from Germany.

Sauremalz means sour malt. In order to achieve this, malters soak finished malt in water at 113-122 degrees until natural lactobacilli produce 1% lactic acid. After this, the malt is kilned again at temperatures up to 140 degrees until the lactic acid concentrates to 2-4 percent. Normally this kind of malt is no more than 10% of the malt bill, and tends to produce a lighter colored, crisper drinking lager.

### Specifications

<b>Availability</b>	Year Round
<b>Style</b>	Lager
<b>ABV</b>	5
<b>IBU''s</b>	23
<b>Malt</b>	pilsner malt and a small amount of Sauermalz
<b>Packaging</b>	cans & draft



### Codes, Weights and Measures

<b>UPC</b>	7 84585 02566 4
<b>Units/Case</b>	24
<b>Unit Size</b>	12 oz
<b>Container</b>	can
<b>Case Weight</b>	27
<b>Cases/Pallet</b>	50
<b>Layers/Pallet</b>	10
<b>ABV</b>	5.20%
<b>SRP</b>	\$ 13.99 USD 4-pack / 12oz 4-packs