

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

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



Codes, Weights and Measures

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