

PILSNER BEACH CITY

4.5% 31.2 IBU

PILSNER BEER WAS FIRST BREWED IN 1842, WHEN A BREWMASTER IN PILSEN, BOHEMIA, CREATED THE WORLD'S FIRST GOLDEN-COLORED BEER WITH YEAST SMUGGLED FROM MUNICH BY A BOHEMIAN MONK. WE'RE ADDING OUR OWN CHAPTER TO THE PILSNER STORY. AND WHILE WE'RE NOT RELYING ON YEAST-SMUGGLING MONKS, OUR PILSNER HAS BEEN SMUGGLED ONTO THE BEACHES OF HILTON HEAD.

INGREDIENTS

MALT

90% pilsner malt, 10% 2 secret ingredients.

HOPS

German Perle, German Tettnang.

YEAST

House Lager.



TASTING NOTES

A puffy and creamy texture with moderately high carbonation gives this pilsner its blend of softness and balance. Extremely clean and smooth with a light-straw color.

HISTORY

Most people consider pilsner a German-style beer, but its roots are in Bohemia, which is now located in the westernmost region of the Czech Republic. In 1842, a Bavarian monk smuggled bottom-fermenting lager yeast from Germany and gave it to Josef Grolle, a Bavarian-born brewer in Pilsen, Bohemia.

Grolle used the smuggled Munich yeast to ferment a pale-colored malt he had developed from the maltsters of Great Britain. What resulted was a truly golden beer that was unlike anything brewers had ever seen. This new golden pilsner took the brewing world by storm.

The pilsner that Grolle created was nothing short of beautiful. It was delicate, yet sharp, with plenty of flavor and aroma. The cold fermentation made the beer clear and bright, and the high carbonation, developed by months of aging, formed a white pillowy head on top of the golden liquid.

Josef Grolle brewery, then known as Plzensky Prazdroj, still exists. Today, it is called Pilsner Urquell.

FOOD PAIRINGS

The bright bitterness of a pilsner contrasts the sweetness of seafood meat, while aromas of lemon grass and pepper from the hops add a spicy complement. Other excellent pairing options include seared scallops, grilled shrimp flatbread, and fish tacos.

LINCOLN & SOUTH
BREWING COMPANY

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