

OKTOBERFEST

FESTBIER LAGER

PROFILE

This traditional German-style lager is a light copper color with rich, toasted malt notes. Double decoction brewing builds the malt backbone while the beer finishes clean with hints of caramel and toasted biscuit.

Oktoberfest beers are characterized by their rich malty structure. Hints of fresh dough, toast, and biscuit are all adjectives used for the malt aroma in these beers. This character is typically achieved both by the types of malts used and how those malts are processed. At The Depot, the long process of cooking these grains in the traditional manner (14 hours) is chosen because we believe doing this “double decoction” method creates a flavor profile that cannot be replicated otherwise.

TASTING NOTES

A rich malt aroma and flavor defines this beer. Crisp lager notes lay behind the sweeter notes and help refresh the palate for more. A deep orange-copper hue with bright clarity and a tight, persistent head. The brew wraps with a medium body and a smooth finish.



ABV 5.6

STYLE FESTBIER LAGER

SEASON SEPTEMBER - OCTOBER

FORMAT	ITEM #
KEG 5.16G	
KEG 15.5G	
(16oz cans) 6/4pks	
24pk	

