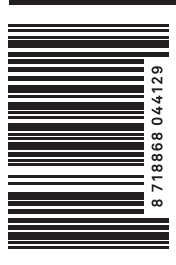


“WHEN MY **KOMPAAN** TOLD ME WE’RE GOING ON A LAGER REVIVAL TOUR, I SAID A **SMOKED** [A LITTLE BIT] **VIENNA LAGER OF 5.1%** IS JUST THE KIND OF **STYLE THAT’S A RIGHTEOUS...**



KOMPAAN
LAGER TALES

INGREDIENTEN: WATER,
GERSTEMOUT, HOP, GIST /
INGREDIENTS: WATER,
BARLEY MALT, HOPS, YEAST



5,1% ABV
CAT 1
33 CL.



LAGER TALES

BIER, BEER, ÖL,
OLUT, BIRRA OL,
CERVEZA, BIERE



HAVE A
LOOK-SEE

BIRTHPLACE OF THE VIENNA LAGER



..TEST OF SKILL FOR ANY BREWER”

“But a great kick-off to our new series nonetheless. A gorgeous amber coloured lager with a rich and fat mouthfeel. It's just a shame it's so neglected in the modern craft beer landscape. However, this might not come as a surprise if you take a look at the science behind the Vienna Lager: First of we've got gorgeous Vienna malts from Thomas & Fawcett in England. Vienna malts are a little darker, and kilned* at much higher temperatures than

the normal 65 to 85 degrees so you get a wide array of much more complex sugars than normal pilsner malts. A Vienna Lager also has a triple decoction scheme: the mash* is processed in three separate steps, where each step is boiled individually producing that a wide range of unfermentable dextrine chains* and trioses* getting a rich and toasted flavor that will follow through all the way to the end of the brew. We also adjusted the minerals and salts in our

SMOKED VIENNA LAGER

ABV 5,1% EBC 26,7 EBU 29 CELLARAGE 58 Days
HOPS
Hallertau Mittelfruh + Perle

water to resemble that of Vienna, which has much more calcium than our standard water profile.

After an intense brew and at least 50 days of lagering we're very proud of this one, and we feel it's a fitting start of our 2021 lager revival tour. Cheers! ”

—JOHAN [lead brewer]

KOMPAAN

*More info and lingo:
WWW.KOMPAANBIER.NL/LAGER-TALES



We're on a crusade to bring back some gorgeous, neglected lager styles in the Dutch craft beer landscape - and talk you through our process. Keep your eyes peeled - see what we did there !? - for what we have got planned for 2021 and you'll be an Lager expert soon enough:

FEB 2021
SMOKED
VIENNA LAGER

MAY 2021
MÄRZEN

JUN 2021
INDIA PALE
LAGER

AUG 2021
CALIFORNIA
COMMON

SEPT 2021
DARK
LAGER

DEC 2021
BALTIC
PORTER