BOHEMIAN BEER GUIDE
Unmistakably different from our Czech Pilsener, this German-style Pilsner lager is lighter in color and body with a lower perceived hop bitterness. Its mild-malty sweetness is balanced with floral Bavarian hops (Mittelfruh & Tettnang) making it an appropriate apres-ski or anytime light-bodied lager beer.

(Grain-to-Glass: 4-5 weeks)

**FLAVOR PROFILE/AROMA/INGREDIENTS:**
German lager yeast, moderate bitterness, herbal/floral hop notes, light grainy malt, medium-light body.

**NOTABLE EXAMPLES & COMPARABLES:**
Beck’s, Warsteiner, Trumer, Weihenstephaner, Paulaner, Pinkus, Bitburger, Radeberger, EKU Pils (Germany)
Stiegl Pils (Austria)  Sierra Nevada Nooner, Firestone Walker PIVO Pils, Brooklyn Pilsner (USA)
“Helles” meaning “light in color” in German, is our Munich-style Helles lager. Helles lager beers balance a touch of sweetness with a measurable addition of spicy German hop flavor, which provides a light bitterness. Soft and bready malt character – but with a clean & crisp finish – this is a refreshing beer with substance. (Grain-to-Glass: 5-6 weeks)

**FLAVOR PROFILE/AROMA/INGREDIENTS:**
Light-sweet, grainy, soft/dry finish, Pils malt, clean, subtle herbal spice from noble hops with restrained bitterness, balanced & refreshing

**NOTABLE EXAMPLES & COMPARABLES:**
Spaten Münchner Hell, Weihenstephaner Original, Hofbräu Original, Paulaner Original Münchner (Germany)
Bierstadt Helles, Firestone Lager, Prost Helles, Ninkasi Helles Belles (USA)
**MUNICH DUNKEL**

**STYLE**
MUNICH DUNKELBIER

**ALCOHOL/STRENGTH**
0% 2% 4% 6% 8% 10%

5% A.B.V.

**IBU/PERCEIVED BITTERNESS**
1-10 11-20 21-30 31-40 41-50 5+

MEDIUM: 23 IBUs

**SRM/COLOR**
1 3 5 10 15 20 25 30 35 40

RICH MAHOGANY

“Dunkel” meaning “Dark” in German - this is our version of a traditional Munich Dunkel lager that hails from the legendary Bavarian city of Munich and pours a brilliant, rich mahogany color. Noble hops provide a mild, herbal and spicy character, balanced flawlessly with hints of chocolate, biscuit and toasted malt. The beer is lagered to perfection for a crisp, smooth finish.

(Grain-to-Glass: 4-6 weeks)

**FLAVOR PROFILE/AROMA/INGREDIENTS:**
German lager yeast, low bitterness, herbal/floral hop notes, pronounced caramel/toast/chocolate malt notes, dark stone fruit, medium body

**NOTABLE EXAMPLES & COMPARABLES:**
Hofbräu, Ayinger, Spaten, Pinkus, Paulaner, Warsteiner (Germany)
Negra Modelo (Mexico) Asahi Black (Japan)
Originally from Bavaria, Doppelbocks date back to the 1600s when monks brewed a more robust beer to satisfy them during their times of fasting. Czechulator starts with a large base of toasty Munich malt, which is amplified by a long boil creating caramelized flavors and colors. Extended lagering in the brewery ensures a rich and smooth character ready to enjoy immediately. Best served between 50-55F in a glass.
(Grain-to-Glass: 10-12 weeks)

**FLAVOR PROFILE/AROMA/INGREDIENTS:**
German lager yeast, medium-low bitterness, toasty & biscuits with nuance of roasty malt, dark stone fruit, warming mouthfeel from high alcohol, full-bodied.

**NOTABLE EXAMPLES & COMPARABLES:**
Spaten Optimator, Celebrator, Augustiner Maximator (Germany) Primator Double Bock (Czech)
Wasatch Devastator (USA)
Our flagship brew hailing from our founder’s homeland. First invented & brewed in 1842 by Bavarian brewer Josef Groll in the Czech town of Pilsen, this style is now the most famous of all Czech beers. Ours is brewed with pilsener malts and Czech Saaz hops for a golden, light bodied beer. Bohemian’s Czech Pilsener has a crisp and drinkable finish perfect for any occasion.

(Grain-to-Glass: 5-6 weeks)

**FLAVOR PROFILE/AROMA/INGREDIENTS:**
Czech yeast, pronounced bitterness, black pepper hop notes, low caramel malt sweetness, medium/light-bodied.

**NOTABLE EXAMPLES & COMPARABLES:**
Pilsener Urquell, Czechvar/Budvar, Krusovice, Zatec, Staropramen, Gambrinus, Kozel, Lev Lion (Czech Republic) Lagunitas Pils, Oskar Blues Mama’s Little Yella Pils, Sierra Nevada Summerfest (USA)
Our second-most popular beer since the brewery’s founding in 2001. Originating from Austria in 1841, this medium-bodied lager balances rich Vienna and Munich malts with German hops to create a balanced beer. Our Viennese Lager pours a bright amber with hints of toasted bread and caramel for a smooth and lasting finish. (Grain-to-Glass: 5-6 weeks)

**FLAVOR PROFILE/AROMA/INGREDIENTS:**
Czech yeast, low bitterness, very low hop notes, sweet/toasty malt, medium-light bodied.

**NOTABLE EXAMPLES & COMPARABLES:**
Dos Equis Amber, Victoria, Indio (Mexico) Samuel Adams Boston Lager, Oskar Blues Beerito, Abita Brewing Amber, Great Lakes Eliot Ness (USA)
This ain’t no stout, and don’t be fooled by the name of this German-style schwarzbier. “Cherny” – meaning “black” in Czech – refers to the color of this lager. Inspired by the traditions of northern Bavaria, dark roasted and aromatic malts add seductive hints of coffee and chocolate. With a smooth-medium body and pleasant roasted finish, Cherny Bock is a fine year-round quaff that drinks much lighter than it looks. (Grain-to-Glass: 5-6 weeks)

**FLAVOR PROFILE/AROMA/INGREDIENTS:**
Czech yeast, low hop bitterness, low herbal/peppery hop notes, roasted/chocolate malt flavors, medium-light body.

**NOTABLE EXAMPLES & COMPARABLES:**
Köstritzer Schwarzbier, Mönchhof Schwarzbier, Paulaner Schwarzbier *(Germany)* Uinta Baba, Shiner Bohemian Black Lager *(USA)*
Bohemian Brewery’s “Sir-Veza” is our take on a classic Mexican-style light lager. In Mexico, modern beer brewing began in the mid-19th century with a wave of Germanic & Austrian immigration, but the style truly grew in popularity when Prohibition was passed in 1920 and Americans flocked south for the “Cerveza”. (Grain-to-Glass: 4-6 weeks)

**FLAVOR PROFILE/AROMA/INGREDIENTS:**
German lager yeast, Pilsener malt, Vienna malt and a flaked corn blend (which lends a light touch of sweetness at the finish). Northern Brewer hops for bittering, and Northern Brewer & Tettnang hops are added for flavor & aroma. Light-bodied.

**NOTABLE EXAMPLES & COMPARABLES:**
Corona Extra/Corona Light, Pacifico, Sol, Modelo Especial, Estrella Jalisco, Carta Blanca, Dos Equis (Mexico)
Our German Pale Ale (G.P.A.) is unlike most of our other beers. It boasts herbal and citrus hop aroma and is German to the core. We use Hallertau Blanc and Mandarina Bavaria hops hailing from Germany to achieve its delicious aroma. Munich malts give it a brilliant golden color, with a crisp finish achieved from a clean German ale yeast. A beer this delightful definitely makes the grade. *(Grain-to-Glass: 2 weeks)*

**FLAVOR PROFILE/AROMA/INGREDIENTS:**
German ale yeast, pronounced bitterness, citrus/herbal/piney hop notes, low caramel malt, medium-light-bodied.

**NOTABLE EXAMPLES & COMPARABLES:**
Verdant MaryLou *(UK)* Firestone Walker Easy Jack, Founders All-Day IPA *(USA)*
This style name translates to “Old Beer” (a reference to its top-fermenting yeast - even though it is lagered - which is older than the bottom fermentation of other “modern” lagered beers). Our Altbier pays homage to the brewers of Düsseldorf, Germany and their brewing traditions. Caramel malts & assertive hops create the richness of an ale with the smooth, unhurried elegance of a lager. (Grain-to-Glass: 4-5 weeks)

**FLAVOR PROFILE/AROMA/INGREDIENTS:**
German ale yeast, pronounced yet balanced bitterness from Noble German hops (Northern Brewer, Sterling, Mittlefruh) with spicy/herbal notes, caramel/biscuit/toasty malt, medium-bodied

**NOTABLE EXAMPLES & COMPARABLES:**
Frankenheim Alt, Diebels Alt, Bolten Alt, Schlösser Alt (Germany)
Widmer Alt, Alaskan Amber (USA)
From the German “Hefe” meaning “Yeast” + “Weizen” meaning “Wheat” comes our traditional & original Bavarian-style Hefeweizen. The star of the beer is the ale yeast – originating from the Bavarian monastery of Andechs – adding character and aroma of banana, clove, and bubble gum. White wheat and Munich malts give this beer a rich/sweet body while staying light & easy to drink. (Grain-to-Glass: 2 weeks)

**FLAVOR PROFILE/AROMA/INGREDIENTS:**
Hefeweizen Ale yeast, strong banana/bubblegum/clove notes from yeast, low bitterness, no hop notes, wheat malt sweetness, medium body, effervescent.

**NOTABLE EXAMPLES & COMPARABLES:**
Weihenstephaner, Franziskaner, Paulaner, Ayinger, Klosterbrauerei Andechs (Germany) Sierra Nevada Kellerweis (USA)
A Weißbier/Weissbier (German for “white beer” but also derived from “wheat beer”) – pronounced “vice”bier – is based on the German tradition of mixing at least 50% wheat to barley malt to make a light colored beer. Bohemian Brewery’s Bavarian Weiss is brewed with wheat malt and left unfiltered for a cloudy, white appearance. Lagered for a refreshing, smooth flavor, this light-bodied beer is the perfect thirst quencher.

(Grain-to-Glass: 5-6 weeks)

FLAVOR PROFILE/AROMA/INGREDIENTS:
Czech yeast, low bitterness, no hop notes, wheat/malt sweetness, subtle citrus notes, light body

NOTABLE EXAMPLES & COMPARABLES:
Ayinger Bräuweisse, Paulaner, Schneider Weisse Original (Germany) Squatters American Wheat, Blue Moon, Pyramid Hefeweizen (USA)
STRONG BEERS
In the great beer halls of Bavaria, Helles Bock (from German, “Helles” meaning “Pale” or “Bright”) pours plentiful during the spring, smoothing out the transition from winter to summer. Our version of this classic lager is medium-bodied and full of flavor in the tradition of a true Helles Bock. Brewed with Pilsener, Vienna and Munich malts to provide a toasty sweetness balanced perfectly with the choicest Noble Hops. Best served between 45-50F in a glass. (Grain-to-Glass: 8-10 weeks)

**FLAVOR PROFILE/AROMA/INGREDIENTS:**
German lager yeast, balanced mid-bitterness, low floral hop notes, malty sweetness w/faint toast, medium-bodied.

**NOTABLE EXAMPLES & COMPARABLES:**
Hofbräu Maibock, Einbecker Mai-Ur-Bock, Ayinger, Spaten (Germany)
Rogue Dead Guy Ale, Abita Mardi Gras Bock, Genesse Helles Bock (USA)
Dortmunder Export – or simply Dortmunder – is a pale lager originally brewed by Dortmunder Union in Germany, dating back to 1873. With a soft-texture reminiscent of a Pilsener lager, it was brewed as a response to industrial workers demands for a refreshing, yet substantial beer. Firm and refined hop bitterness undercuts the sturdy & well-rounded malt profile to create a deep golden lager. (Grain-to-Glass: 6-8 weeks)

**FLAVOR PROFILE/AROMA/INGREDIENTS:**
Czech yeast, pronounced bitterness, fruity/herbal hop notes, low toasty malt sweetness, medium-bodied.

**NOTABLE EXAMPLES & COMPARABLES:**
Dortmunder Union, Dortmund Actien Brauerei (DAB), Hansa, Flensburger, Ayinger Jahrhundert Bier (Germany)
3 Floyds Jinx Proof, Great Lakes Dortmunder Gold, Shiner Dortmunder (USA)
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