

Pilsners

Pilsner Urquell

Plzensky Prazdroj - Plzen, Czech Republic
4.4% ABV. Year-round. Bottles, draft.

Josef Groll created the world's first clear and golden beer which, on 4 October 1842, the first golden beer was unveiled at St Martins Market. 'Pilsner' soon became a generic term for any bottom-fermented beer, but the proud people of Pilsen would have none of that, and in 1898 they renamed their beloved beer Pilsner Urquell, meaning simply 'The pilsner from the original source.'

Scrimshaw Pilsner

North Coast Brewing - Fort Bragg, CA
4.4% ABV. 22 IBUs Year-round. Bottles, draft.

Named for the delicate engravings popularized by 19th century seafarers, Scrimshaw is a fresh tasting Pilsner brewed in the finest European tradition using Munich malt and, Hallertauer and Tettnang hops. Scrimshaw has a subtle hop character, a crisp, clean palate, and a dry finish.

Prima Pils

Victory Brewing - Downington, PA
5.3% ABV. Year-round. Bottles, draft.

Heaps of hops give this pale lager a bracing, herbal bite over layers of soft and smooth malt flavor. This refreshing combination of tastes makes Prima a classy quencher in the tradition of the great pilsners of Europe.

Hops: German & Czech whole flowers.
Malts: 2 row German pilsner.

Mama's Little Yella Pils

Oskar Blues - Lyons, CO
5.3% ABV. 35 IBUs. Year-round. Cans, draft.

Unlike mass market "pilsners" diluted with corn & rice, Mama's is built with 100% pale malt, German specialty malts, and Saaz hops. While it's rich with Czeched-out flavor, its gentle hopping (35 IBUs) and low ABV (just 5.3%) make it a luxurious but low-dose (by Oskar Blues standards) refresher.

Hops: Saaz.
Malts: Pale & German specialty.

Paulaner Premium Pils

Paulaner Brauerei - Munich, Germany
4.9% ABV. Year-round. Bottles, draft.

Brewed to the exacting standard of the Reinheitsgebot, the Bavarian Purity Law of 1516.

Polestar Pilsner

Left Hand Brewing - Longmont, CO
5.5% ABV. 33 IBUs. Year-round. Bottles, draft.

Light, crisp and elegant, pilsner is the true test of brewing prowess. Less is more.

Hops: Magnum, Mt Hood & Sterling.
Malts: Weyermann Pilsner Malt & Pale 2-Row

Pilsners

German Pilsener

The Pilsner beer was first brewed in Bohemia, a German-speaking province in the old Austrian Empire. Pilsner is one of the most popular styles of lager beers in Germany, and in many other countries. It is often spelled as "Pilsener", and often times abbreviated, or spoken in slang, as "Pils." (beeradvocate.com)

Aroma: Typically features a light grainy Pils malt character (sometimes Graham cracker-like) and distinctive flowery or spicy noble hops. Clean, no fruity esters, no diacetyl. May have an initial sulfury aroma (from water and/or yeast) and a low background note of DMS (from Pils malt).

Appearance: Straw to light gold, brilliant to very clear, with a creamy, long-lasting white head.

Flavor: Crisp and bitter, with a dry to medium-dry finish. Moderate to moderately-low yet well attenuated maltiness, although some grainy flavors and slight Pils malt sweetness are acceptable. Hop bitterness dominates taste and continues through the finish and lingers into the aftertaste. Hop flavor can range from low to high but should only be derived from German noble hops. Clean, no fruity esters, no diacetyl.

Mouthfeel: Medium-light body, medium to high carbonation.

Overall Impression: Crisp, clean, refreshing beer that prominently features noble German hop bitterness accentuated by sulfates in the water.

Comments: Drier and crisper than a Bohemian Pilsener with a bitterness that tends to linger more in the aftertaste due to higher attenuation and higher-sulfate water. Lighter in body and color, and with higher carbonation than a Bohemian Pilsener. Modern examples of German Pilsners tend to become paler in color, drier in finish, and more bitter as you move from South to North in Germany.

History: A copy of Bohemian Pilsener adapted to brewing conditions in Germany.

Ingredients: Pilsner malt, German hop varieties (especially noble varieties such as Hallertauer, Tettnanger and Spalt for taste and aroma), medium sulfate water, German lager yeast.

Bohemian Pilsener (Czech Pilsener)

The birth of Pilsner beer can be traced back to its namesake, the ancient city of Plzen (or Pilsen) which is situated in the western half of the Czech Republic in what was once Czechoslovakia and previously part of the of Bohemian Kingdom. Pilsner beer was first brewed back in the 1840's when the citizens, brewers and maltsters of Plzen formed a brewer's guild and called it the People's Brewery of Pilsen. (beeradvocate.com)

Aroma: Rich with complex malt and a spicy, floral Saaz hop bouquet. Some pleasant, restrained diacetyl is acceptable, but need not be present. Otherwise clean, with no fruity esters.

Appearance: Very pale gold to deep burnished gold, brilliant to very clear, with a dense, long-lasting, creamy white head.

Flavor: Rich, complex maltiness combined with a pronounced yet soft and rounded bitterness and spicy flavor from Saaz hops. Some diacetyl is acceptable, but need not be present. Bitterness is prominent but never harsh, and does not linger. The aftertaste is balanced between malt and hops. Clean, no fruity esters.

Mouthfeel: Medium-bodied (although diacetyl, if present, may make it seem medium-full), medium carbonation.

Overall Impression: Crisp, complex and well-rounded yet refreshing.

Comments: Uses Moravian malted barley and a decoction mash for rich, malt character. Saaz hops and low sulfate, low carbonate water provide a distinctively soft, rounded hop profile. Traditional yeast sometimes can provide a background diacetyl note. Dextrins provide additional body, and diacetyl enhances the perception of a fuller palate.

History: First brewed in 1842, this style was the original clear, light-colored beer.

Ingredients: Soft water with low mineral content, Saaz hops, Moravian malted barley, Czech lager yeast.