



EMPYREAN
BREWING CO.

HARVEST LAGER

Pale and easy, this lager displays bright peach and citrus hop characteristics from generous wet-hopping, and finishes crisp, not bitter.

All hops were grown at Christensen Hop Farm in Fort Calhoun, where we travel every year to pick them. The 50 lbs of still-wet Cashmere hops we picked this year went into the beer post boil - less than a day after being picked - to impart the extra fresh flavor that's only available at harvest time.

Carefully brewed and lagered over 8 weeks for peak flavor, we think you'll find this the perfect end to Harvest season.

SPECS:

5.2% Alc/Vol

35 IBUs

13.6° OG

HOPS:

Bitter Gold, Vista, Comet
Wet hop: Cashmere

MALTS:

Pale 2-Row, Pilsner, Aromatic

GRAINS:

Flaked Corn

YEAST:

Augustiner

FOOD PAIRINGS:

Lazlo's Brewery & Grill:
Reckless Rod's Lahvosh
FireWorks Restaurant:
Wood-fired Flatbread

AVAILABILITY:

Winter 2023-24, draft only.
- 1/2 barrel / 15.5 US gal
- 1/6 barrel / 5.2 US gal

TAP ONLY



SALES CONTACT:

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PURSUE
THE BREW.