

# Boston Lager – Amber Lager

YEAR ROUND

## TASTING NOTES

Bold, rich and complex. The distinctive balance of spicy, complex hops, slightly sweet roast malts, and smooth finish, are what give this full-flavored taste. The unmistakable character of this brew began as our original and became an American original..

4.9% ABV, 30 IBUs, 11 SRM

## BREWING NOTES

- Almost 30 years after Jim Koch brewed the first batch in his kitchen, we still brew using his great-great grandfather's original recipe
- Roasted & caramel malts impart a rounded sweetness and full, smooth body
- Hand selected Hallertau Mittelfrueh Noble hops create an unmistakable earthy, piney, and citrus character
- Traditional 4-vessel brewing & krausening develop layers of complex flavor

## Style Profile

Style	Amber Lager
Malt Varieties	Samuel Adams two-row pale malt blend and Caramel 60
Hop Varieties	Hallertau Mittelfrueh and Tettnang Tettnanger Noble hops
IBUs	30
Color	Brilliant amber / 11 SRM
Alcohol	4.9%ABV – 3.8%ABW
Yeast Strain	<i>Samuel Adams</i> lager yeast
First Brewed	1984
Packages	12oz: 6pk, 12pk, 24 loose, 28pk, 22oz: 12pk, kegs: ½, 1/6





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## TASTING STEPS

*Appearance:* Brilliant amber

*Aroma:* Caramel & toffee notes combined with a piney, citrusy, and floral hop character

*Flavor:* Complex yet balanced between a backbone of caramel and toffee malt notes and a distinct noble hop character with hints of spicy pine and citrus

*Mouthfeel:* Medium-bodied

*Finish:* An upfront smooth maltiness with a crisp finish and subtle lingering hop bitterness

## FOOD PAIRINGS

Boston Lager's balance of complex flavors make it a great pairing for a wide range of foods as the hops play up the heat in spicy dishes like paella while the roasted malts add depth to roasted meats, fish, & pasta. But, for the perfect pairing a great steak has all of the wonderful rich, sweet, and savory flavors that marry perfectly with boldness of Boston Lager.

### Examples

**Small Plates:** Blue cheese, black bean soup, calamari, nachos, Bruschetta, cobb salad

**Entrees:** Steak, burgers, roasted or fried chicken, roasted meats like turkey, duck, lamb, pork venison, swordfish, white fish, Thai or Chinese dishes, burritos, quesadillas, Paella, Cajun, or BBQ

**Desserts:** Dark chocolate, chocolate & caramel cupcakes, toffee cheesecake

