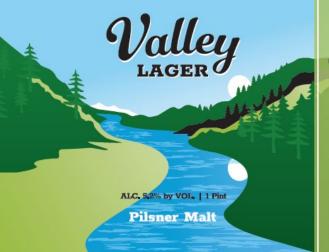


KYSELA PERE et FILS, LTD. www.kysela.com



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Valley lager is produced using Pilsner Mall with the addition of Sauermalz to intensify fermentation, create a lighter color and lead to more stable beer flavors, resulting in the delicious and classic flavors of the Lager/Pils.

Brewed by: Valley Lager, 639 S. Main Street, Pittston, PA 18640 GOVERNMENT WARNING: (1) ACCIPING TO T SURGEON GENERAL, WORM: SHOULD NOT DRN AUCHOLIC SEVERACES DURING PRESMAUXY STOLM OF THE RISK OF BRITH DEFENSION. (2) CONSUMPTION OF THE RISK OF BRITH DEFENSION. Valley Lager is a Helles style lager weighing in at 5% and 23 IBU's.

This lager is brewed with pilsner malt, and a small amount of Sauermalz, to make this it as crisp and traditional as the original German style. In addition to the classic malt profile, Endosperm Mashing is used, which separates the husk from the mash. Along with Endosperm Mashing, Decoction is also used, a process of removing a third of the mash to another pot, heating it up to conversion temperatures and adding it back to the original mash. This extra step allows for increased extraction of sugars from the malt as well as aiding in the dry, crisp malty finish of the beer. It allows the brewing of a beer that is delicate in flavor and texture.