

Quilmes Argentina Lager

Quilmes Brewery

The Argentina beer par excellence. It is a perfectly balanced typical lager beer, golden transparent, good level of foam and flavor. Made with 100% natural ingredients grown in the fields of Argentina, with no additives or preservatives, and brewed with the purest water from the Andes Mountains.

Enjoy with pizza, steak sandwich, burger and French fries, or fried calamari.

Specifications

Availability	Year Round
Style	Lager
ABV	4.9
IBU"s	15
Malt	Argentine Barley from the Pampas Region (three types: Pale Malt, Crystal Malt, Dark Malt)
Hops	Patagonian Nugget, Cascade, Victoria, Mapuche
Yeast	German, bottom-fermenting Lager yeast
Color(SRM)	Golden
Special Ingredients	Maize (corn) - the corn used in Quilmes is added to lighten the body and add fermentable sugars, it does not undergo a malting process, so should not be considered a "malt"
Serving Temp.	38-45 °F °F;
Glassware	Pilsner glass
Packaging	bottle
Pairings	Enjoy with pizza, steak sandwich, burger and French fries, or fried calamari.

