

SAMUEL SMITH

ORGANIC LAGER

Lincolnshire, England

ABV: 5%

HOPS: Organic Hallertau, Organic Perle

STYLE: Lager

AVAILABLE SIZES(L): 0.355, 0.440, 0.550

BREWERY INFO: The Old Brewery at Tadcaster was founded in 1758 and is Yorkshire's oldest brewery. Samuel Smith is one of the few remaining independent breweries in England, and further is the last to utilize the classic Yorkshire Square system of fermentation solely in stone squares.

The rich Samuel Smith strain of yeast at The Old Brewery dates from the early 1900s. Hops are hand-weighed by the master hop blender, and the brewing water is drawn from the original well, sunk over 250 years ago.

First introduced to the U.S. market in 1978 by Merchant du Vin, Samuel Smith beers quickly became the benchmark ales for the emerging craft beer movement. To this day, they remain among the most awarded.

Samuel Smith beers and cider are vegan products, registered with The Vegan Society, as seen here; product list is here . (Stingo is aged in wooden vessels that previously held fined beer, so it's not registered vegan.)

Beers from Samuel Smith's Old Brewery have delighted consumers and inspired other brewers for over 250 years. Some of the traditions of this fiercely independent Yorkshire brewery can be seen in the video below: delivery by horse-drawn dray wagons; barrels made by the brewery cooper; and open-topped Yorkshire Square fermenters made of slate. Taste this heritage in every sip of delicious Samuel Smith's cider or beer.

INFO: Lightly kilned organic lager malt grown in the UK is the main ingredient, with a substantial addition of organic UK Vienna malt. Samuel Smith's has begun to source organic hops in England; some of the organic hops used in the recipe come from New Zealand. Certified Organic by the USDA-accredited UK Soil Association. In 2012, Pure Brewed Organic Lager replaced Pure Brewed Lager and Organic Lager; UPC codes are the same as Organic Lager.

TASTING NOTES: Bright straw-gold color; medium body. Pure barley malt flavor and herbal hops in perfect balance. Clean and crisp, with brilliant conditioning.

93 POINTS - RATEBEER.COM

GOLD MEDAL, U.S. OPEN BEER CHAMPIONSHIP 2018

