

Winexpert Announces The Perfect Summer Time Beer

Barons Lime Lager is a refreshing American Light-style beer with a bracing splash of pure lime flavour and a crisp zesty finish.

Lime beers are the most popular style introduced in years, and no wonder: nothing refreshes quite like a hit of citrus in a light, clean beer. But although citrus and beer seems like a new trend, it goes back a long way: the iconic image of a Mexican beer is one with a wedge of lime in the neck of the bottle, the Germans drink Radler Pils (beer and lemonade) and the English drink vastly more amounts of lager and lime than they do traditional ales. It's time we caught up!

Featuring 7.5 litres of premium concentrated wort to create a natural beer of outstanding flavour, Barons Lime Lager is as simple to make as all other Barons beers. By applying modern brewing and packaging technology Barons not only gives you the convenience of no-mash, prepared beer wort, it also gives you:

- No boil—just add water and go!
- No sugar to add
- Fully mashed malted grain for high attenuation: Barons ferments dry for a crisp clean finish
- More than a dozen types of beer, all true to style, all delicious

With Barons, the time you pull your fermenter out to the time you're sprinkling the yeast and putting the lid on can be less than 20 minutes. And Barons beer is ready in only four weeks—important to know when you make your first Lime Lager and run out much sooner than you think.

With only the finest barley malt, 100% natural lime essences, superior freshness and attenuation (fermentability), and of course, Winexpert's 100% satisfaction guarantee, Barons Lime Lager will wow your tastebuds and beat back even the hottest summer days.

Style: American Light Lager

Starting Gravity: 1.036-1.042

Finishing Gravity: 1.008 - 1.014

pH: 4.92

EBC: 8

IBU: 11



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