

The American counterpart to the Munich Hell. The American Lager has hardly any bitterness, but a malty body. An American Lager is usually brewed with the addition of rice or corn syrup.

American Lager



Yeast	Lager
Color	light yellow to yellow
Original wort	1.040 - 1.050
IBU	8-18 IBU
Foodpairing	fried chicken, fries, light cheese

Facts

The beer style came to the USA via European immigrants and was very similar to Munich Hell. After Prohibition, there were only a few breweries left in the USA. These wanted to produce a beer that was suitable for the masses and cheap to produce. This influenced the beer style a lot, because the beer style is brewed with rice and/or corn syrup, among other things.

In general, an American Lager is a simple beer with a rather light body that focuses on high drinkability. With an American Lager, hops are used rather discreetly to accentuate the malty body, but of course the use of American hops is also possible here, giving the beer a slight fruitiness.