



BAT OUTTA HELLES

STYLE German-Style Lager
ABV 4.8%
IBU 22

Originally developed by a Munich brewmaster in 1895, the Munich Helles lager came about due to necessity. The Czech town of Plzen had introduced a new, extremely pale lager with a huge, heady hop aroma without excess bitterness--thanks to their very soft water. That beer still rules the world today as pilsner (in its various, not-so-traditional incarnations) is the go to brew across cultures. Still, that Munich brewmaster's legacy--brewing with water much closer to our aquifer water than the soft water of Plzen--struck a delicate balance of silky, light malt flavor and herbal hop nuance to create a refreshing and rewarding beer.

Traditional, but not your typical pale lager, Bat Outta Helles comes to you fresh from the heart of San Antonio and celebrates our own long brewing heritage. Brewed with German Pilsner and Munich malts, a combination of American and German hops and Edwards Aquifer water then lagered for at least a month--long enough to remember how much we owe to the innovators in our industry.

AVAILABLE IN: 12oz CANS, 7.75 Gal KEGS & 15.5 Gal KEGS



PAIRS WELL WITH MANY MEALS, INCLUDING:



PAELLA



OYSTERS ON THE HALF-SHELL



ENCHILADAS VERDES



MANCHEGO



GOOD COMPANY

DOMESTIC BEER, UNDOMESTIC BEER



FREetail
 BREWING CO. SAN ANTONIO, TX

Freetail Brewing Co. was founded by Scott Metzger, Jason Davis and Gary Butler, as they embarked on a journey to re-invigorate the San Antonio craft brewing scene. When Freetail's original 1604 location opened on Black Friday of 2008, it was only the city's second operating brewery, and it sparked an adventure that includes wacky green beers, historic bottle releases, a monumental lobbying effort to change Texas beer laws, and eventually the construction of a 30,000 square foot production brewery just south of downtown. Today Freetail and its 51 employees are proud to have helped spark what is now a vibrant and diverse craft beer scene in San Antonio.