



Moravian Rhapsody

Czech Pilsener

Ingredients & Stats

Grain & Adjuncts: Pilsner Malt, Carapils Malt

Hops: Magnum, Saaz

Yeast: House Lager Strain

ABV: 5.2%

IBU: 37

SRM: 3.5

Flavor Description

Crisp, hoppy, and refreshing; our Pilsner is traditionally brewed with Pilsner malt, Saaz hops, and German Lager yeast. Clean bitterness and an herbal hop character are balanced by sharp graininess and a crisp finish. Moravian Rhapsody is an excellent selection for those just getting into craft beer, or simply seeking something light to beat the Carolina heat.

What's in a Name?

North Carolina has a rich Moravian history dating back to 1857 with an expedition led by Bishop Augustus Spangenberg. This name was submitted by Bryan Gillespie during a naming contest held when we opened in March 2013. With the Raleigh Moravian Church just down the street and our love for a good Queen song we thought it was appropriate.

History of Style

Czechoslovakian breweries were the first in the world (1842) to begin making true Pilsner beers due to the soft & clean nature of their water. It was perfect for lighter, clearer beers unlike other places of the world. It was at this time that breweries in the area began using true lagers yeasts as well, thus creating the popular Pilsner flavor we know & enjoy today.

Availability: Year-Round; Draft, Growlers, Cans

Age-ability: Yes, 3 months

Awards: 2nd Place in Pilsner category at NC State Fair

Vegan-friendly: Yes! We don't use animal products in this beer.