



STYLE GUIDE

MEXICAN-STYLE LAGER

WHAT IS A MEXICAN-STYLE LAGER

These lagers are relatively clean, have very, very subtle bitterness, and aren't cloyingly sweet. Part of what makes them great is the addition of flaked maize, which is just corn that hasn't been rolled through hot rollers to remove the germ, oil, and most of its protein. It can be added directly to the mash of the beer for a few reasons. First, it typically dries the beer out slightly and adds a subtle crispiness since flaked maize ferments out completely- converting its starches to sugars and then to alcohol. Second, since flaked maize carries hardly any protein compared to malted barley, protein-induced haziness is reduced and thus clarity is boosted.

STYLE COMPARISON

There is no general consensus on what constitutes a Mexican-style lager. They usually fall under 3 distinct groups: a pale lager with flaked maize, an amber lager with flaked maize, or a cream ale/Helles/Munich with flaked maize (?). Hence the confusion.. Group 1 would encompass Modelo Especial or Corona Extra. Group 2 would include Modelo Negra (formerly Negra Modelo) and Dos Equis. For our particular brew, it'll fall most closely under the International Pale Lager category per BJCP guidelines.

HISTORY

Outside of the US, first developed as either an imitation of American-style lagers or as a more accessible (and often drier and less bitter) version of a Pilsner-type beer.

VITAL STATS

ABV: 4.6%-6.0%
IBU: 18-25
SRM: 2.0-6.0

AROMA

Low to medium-low malt aroma, which can be grainy-malty or slightly corn sweet. Hop aroma may range from a very low to a medium, spicy or floral hop presence.

APPEARANCE

Pale straw to gold color. White, frothy head may not be long lasting. Very clear.

FLAVOR

Low to moderate levels of grainy-malt flavor, with a crisp, dry, well-attenuated finish. The grain character can be somewhat neutral, or show a light bready-crackery quality or up to moderate corny or malty sweetness. Hop flavor ranges from none to medium levels, and often showing a floral, spicy, or herbal character if detected. Hop bitterness at medium-low to medium level. Balance may vary from slightly malty to slightly bitter, but is relatively close to even.

MOUTHFEEL

Light to medium body. Moderately high to high carbonation. Can have a slight carbonic bite on the tongue.