



SINCE 1890



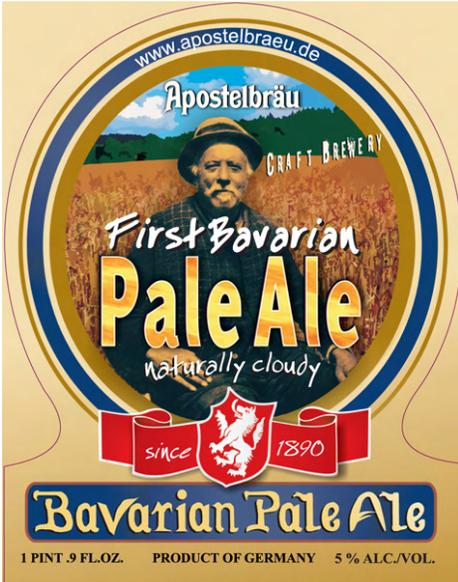
Apostelbräu

Privatbrauerei Rudolf Hirz

Hauzenberg
"Lower Bavaria"
Germany

Founded in 1890 it has been owned in the now 5th generation by Family Rudi Hirz. Rudi Hirz V took over in 2005.

In 1989 they became famous for (re-) introducing "spelt" or "dinkel" into the brewing process.



The **First Bavarian Pale Ale** was created between the three friends Stefano Cossi (formerly Thornbridge Hall Brewery, UK), Matthias Mueller (they met at famous Brewing School Weihenstephan/Germany) and Rudi Hirz.

Hops:

Hallertauer Mittelfrueh, Styran Saviniski, Styrian Golding

Dry-hopped through the use of a special "Hop mill" as well as in our tank container during its journey from Apostelbraeu to Oxford C.T., USA

EBC: 15

IBU: 43

5.1 % alc./vol.

Malts: Bavarian Pale Ale malt, Spelt

Yeast: English Ale Yeast

Open coolship (copper), direct heated brewkettle

Primary fermentation:

Open fermenters, for three days





One of the oldest/maybe THE oldest “malting operation” still in operation...Apostelbraeu, Germany. Installed 1874

It allows him to get TRULY FLOOR-MALTED barley malt for his DINKEL brew!!!



**Top fermenting “bockbier”
Unfiltered, bottle conditioned**

First fermentation: 5 days, 71° F

Second fermentation: 14 days, 67° F

EBC: 15

IBU: 35

Plato: 16.2

Malts used:

Pilsner malt, floor malted barley, Spelt
{“dinkel” = historic grain, subspecies of wheat grain}

Hops used:

A very special “three country” mix:
Saphir {Germany}, OPAL {AUSTRIA},
Saaz {Czech Republic}

DRY-HOPPED: OPAL

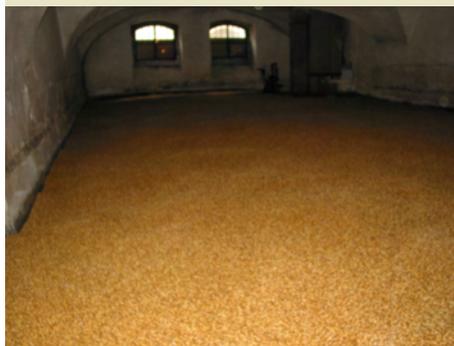
{Austria, NEW hop variety /Hull Institute/
Peppery, light citrus, smooth
pleasant bittering}



Apostelbraeu Dinkel Bock is quite refreshing inspite of its 6.6 % alc/vol. It shows a distinct dry/fruity finish which comes completely unexpected from a “German brewery”.

The estery character of Rudi Hirz’s “house yeast” and the unique Hallertauer Saphir/ Austrian Opal hop combination [plus dry-hopped with Opal hop] harmonize very well.

Its big body consisting of Pilsner malt, Rudi Hirz’ own floor malted barley and Spelt provide the perfect malt sweet balance.



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