

The Uerige In A Nutshe

The Uerige Obergärige Hausbrauerei GmbH – the Uerige – is famous for two things, both of sensational quality: beer and atmosphere. And food, of course, but the Uerige is not primarily a restaurant – it’s a brewery where you go to drink beer, enjoy the atmosphere, chat and listen and perhaps have a little something to eat

On the other hand: if you would like to invite three hundred of your very best friends and have a tremendous banquet arranged for them ... no problem. Check our website for details: www.uerige.de

Founded in 1862, the Uerige is still to be found in its original company building right in the heart of the Altstadt, Düsseldorf’s (in)famous Bermuda Triangle. Our legendary beer and (since some years) our fine award-winning spirits are still brewed and distilled right on the premises.

Our beer hasn’t changed in the last 150 years, but the technology sure has. Today, we combine all-natural ingredients, excellent water, our private strain of yeast, time-honored installations (like our solid copper cool-ship from the late fourties of the past century) and the most cutting-edge technology (like our brand-new stainless steel fermenting vats) to make what quite a few people say is The Best Beer In The World. Now, we will not disagree with that.



UERIGE
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|-------------------|-------------------|----------------------------------|----------------------------------|
| 1) The Uerige | 6) Brewing Yard | 11) Drip Cooler | 16) STICKUM / Distillery |
| 2) Kitchen (cold) | 7) Brewhouse | 12) Cool-Ship | 17) Cleaning, Bottling (Bottles) |
| 3) Kitchen (hot) | 8) Storage Cellar | 13) Filtration | 18) STICKUM Hall |
| 4) Neweaan | 9) Brauhaus" | 14) Cleaning, Bottling (Barrels) | 19) Forum |
| 5) Barrel Cellar | 10) Knight's Hall | 15) Fermenting Vats | |





BAAS

UERIGE SINGLE MALT WHISKY

Est. 1862

DÜSSELDORF - ALTSTADT

Our unique Single Malt Whisky, carefully distilled right in the heart of the famous Düsseldorf Altstadt, impresses through its absolutely balanced character, its uncompromising individuality and a sympathetic smoothness.

In contrast to our distant scottish competitors, our Chief Distiller filters the mash we use for our whisky – thus, all glumes are removed in order to avoid any risk of none-noble flavors.

Furthermore, we only use the still's middle-run and forgo the less sublime forerun and after-run.

After 36 months of maturation in american white oak casks,



the whisky is put down upon its ideal drinking strength, 42,5 % alc/vol, and bottled in its pure, non-filtered, simple beauty.

Presently, BAAS is the world's rarest contemporary Single Malt Whisky. Its availability, therefore, is lamentably quite limited.



STICKUM

Our limited beer eau-de-vie made from UERIGE Sticke.

UERIGE Sticke is only brewed twice a year. We use more hops and malt in brewing this speciality than we do making our classic UERIGE (4,7% alc/vol). At 6,5% alc.vol., Sticke is subtle, strong and soulful.



Since 2007, we further refine this speciality in our distillery: 250 liters of Sticke yield 12 liters of STICKUM. The refined product has an alcohol content of 70 % and will be diluted to 62% before storage in vessels of stoneware.

Finally, before bottling, it is put-down upon its ideal drinking strength of 42% alc/vol. Our product is non-filtered and absolutely pure.

STICKUM. Malty, fruity, mysterious. Surprisingly mild.

STICKUM PLUS

Our strictly limited beer eau-de-vie made from UERIGE DoppelSticke.

UERIGE DoppelSticke is brewed (in limited quantities only) in our original company building in the Düsseldorf Altstadt, mostly for export to the USA. With an alcohol content of 8,5%, DoppelSticke is almost twice as rich in content as our classic UERIGE.



Since 2007, we further refine our DoppelSticke in our in-house distillery: 250 liters of DoppelSticke will yield 14 liters of STICKUM PLUS. Same here: The refined product has an alcohol content of 70% and will be diluted to 62% before it is allowed its proper time to mature in oak casks. After a minimum of twelve months of maturation, it is put down upon its ideal drinking strength of 45% alc/vol. Our product is non-filtered and absolutely pure.

STICKUM PLUS: Intensely fruity, smooth flavors of malt and honey.



We can do this too!

In the eighties of the past century the Schnitzler brewing family visited bonnie Scotland. During this trip, the whole family took a tour of the Glenmorangie distillery in Tain (Northern Highlands).

„We can do this too“, remarked Grandmother Thea spontaneously. And rightly so – after all, one was (and of course still is) well versed with malt and mash.

Mrs. Schnitzler was to be right. Her grandson Michael Schnitzler, presently „Baas“ (i.e. „Boss“) of the famous Uerige brewery in Düsseldorf is, since some years, also the head of the town's only distillery.

Here, the noble distillates STICKUM and STICKUM PLUS were created – both spirits award-winning in rapid succession.

And now: BAAS. The Uerige Single Malt Whisky.

Q.E.D.*



* Quod Erat Demonstrandum