

**Privatbrauerei G. Schneider & Sohn,  
Kelheim, Bavaria, Germany**

“Hoamad” is Bavarian slang and means “my local home”.

Hoamad-Weisse was inspired by the editor of the local Kelheimer newspaper who challenged HP Drexler to design a special Schneider wheat beer for the local Kelheimer city festival in July of 2014.

Never afraid of any such challenges HP Drexler got to work on it in the small pilot brewery in the barrique cellar of the Weisse Brauhaus.

Only local ingredients, barley and wheat from the Altmühltaler Jura and three hop varieties from the near Hallertau region, are used.

The result is a natural and powerful, gold-colored solid wheat beer. It is fresh and fruity on the nose, soft and slightly malty on the palate with a mild finish. The fruity hop aromas are reminiscent of pineapple and passion fruit.

Hoamad-Weisse pairs well with veal, chicken marinara, fried potatoes, creamy cheeses, Bavarian cream or apple pies.

**Format:** 20 liter / 5.3 US Gallons



Mashing of the grains with hot water



Addition of three varieties of Hallertau hops



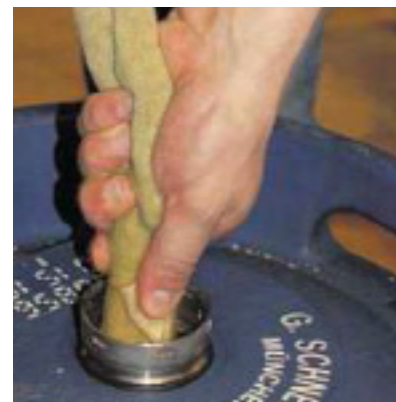
The pilot brewery



Brew master Hans-Peter Drexler is pitching the yeast from high above to ensure the young beer gets the necessary oxygen



Boiling of the wort



**B. United International, Inc.**

P. O. Box 661, Redding C.T. 06896 - phone 203.938.0713 - fax 203.938.1124 - [www.bunitedint.com](http://www.bunitedint.com)