



BAYERISCHER BAHNHOF LEIPZIG, GERMANY



THE WORLD'S OLDEST HEAD RAIL STATION

The Bayerischer Bahnhof was built in 1842 and is the oldest preserved head rail station in the world. It used to serve as the region's busiest hub for tradesmen and travellers.

After approximately 14 months of construction, the Bayerischer Bahnhof again opened its gates on July 19th, 1999 as hotel and Gosebrauerei. It has become one of Leipzig's most beautiful landmarks and the home to a famous beer speciality: the original Leipziger Gose is brewed in the brewery - beside some other beers.

With full right one can state that the Bayerischer Bahnhof experiences a Renaissance.

Leipziger Gose

4.5% alc./vol.

Leipziger Gose actually originated in the small town of Goslar (state of Lower Saxony, Germany). Leipziger Gose was already first mentioned around 1000 AD under Emperor Otto III.

Leipziger Gose is a top-fermenting wheat beer {60% wheat, 40% barley malt} with coriander and salt added in the boil. Lactic acid bacteria is added later. It is an eclectic beer whose name evokes a close relationship to the renowned Lambic/Geuze breweries in the Valley Senne nearby Brussels, Belgium.

Leipziger Gose is unfiltered, unpasteurized, and bottle-conditioned. It is of a yellowish color; a hint of apple-skin aroma in the nose; its flavor & taste profile is quite complex with notes of plums, herbs, and coriander on the palate. The refreshing sharpness of the salt is quite subtle. The finish is dry with the lactic acid bacteria providing some nice refreshing undertones.

Formats:

6*25.4oz bottles / UPC-code: 0 62067 02898 4
24*11.2oz bottles / UPC-code: 0 62067 02973 8



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Geisterzug Gose (Ghost Train Gose)

4.5% alc./vol.

This is the regular Leipziger Gose filtered through pine twigs and the idea comes from the traditional Finland "Sahti" style beer that is filtered through juniper twigs. The result is allowing the gose to take on some sour aspects along with some pine aspects.

Appearance: Citric acid notes in the nose of orange & lemon. A touch of pininess.

Aroma: Cloudy deep orange in color with a persistent white head.

Flavor: Refreshing & lively on the front of the tongue. Notes of orange, lemon & fresh pine.

Finish: Clean & refreshing on the finish. The citric notes fade and the palate is left clean from the salt.

Formats:

6*25.4oz bottles/
UPC-code: 0 62067 03202 8

Bayerischer Bahnhof Berliner Style Weisse

3.1% alc./vol.

Huguenots may have originated the style as they traveled through France to Flanders, having first mentioned it in the 1600s. During their time, there were said to be seven hundred weissbier breweries in Berlin. Later, in 1809, Napoleon and his troops identified Berliner Weisse as the "Champagne of the North". He requested the beer be served with syrup to cut its extreme level of acidity.

Bayrischer Bahnhof's interpretation is a slightly softer, more mellow version of the "Berliner Weisse" style with a beautiful balance of tartness, fruitiness, and sweetness.

Formats:

24*11.2oz bottles/ UPC-code: 0 62067 02972 1

"Brettanomyces Lambicus" Berliner Style Weisse with Brettanomyces

The main fermentation is induced using Bavarian Weizen yeast (open fermentation). The Brettanomyces is added during

the secondary fermentation. Afterwards the bottle is condition for two months prior to release.

Formats:

24*11.2oz bottles/
UPC-code: 062067031380

"Porticus" Leipziger Doppel Porter German Imperial Blackbeer

7% alc./vol.

Leipziger Doppel Porter has a new aroma variety of Saphir hop added three times during boil, more added to whirlpool, then dry-hopped during primary fermentation. It is kept cold (12 degrees C) during its open fermentation for two weeks. The secondary fermentation adds Brettanomyces and takes place in the bottles.

Malts:

8% Roasted malt; rest Vienna, Pale, Caramunich

Formats:

20*11.2oz bottles/
UPC-code: 0 62067 03139 7



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