

Einbecker Brauhaus

Papenstraße 4-7, Einbeck, 37574, Germany

Brewery Description:

The oldest still existing document to prove the sale of Einbecker beer dates back to April 23, 1378. During the 14th and 15th centuries, every citizen in the town of Einbeck had the right to brew beer and by 1616 there were 742 citizens that owned brew houses, and the first bock-style beer in the world was brewed in the town of Einbeck. In 1749, the town of Einbeck combined all brewing rights and the Einbecker brauhaus was created. And in 1851, the first beer to be filled in bottles in the Einbecker steam beer brewery. And from the beginning the "Original Einbecker Bottle" is used. The design of the bottle has not changed since then, and it has become one of the symbols of Einbecker Brauhaus.



Urbock Dunkel

■ Beer Collection
■ Keg Collection

The classic example of one of the great beer styles in the world of beer. Brewed according to its original recipe of 1378. Back in the 14th century the original Ur-Bock Dunkel was strong, malty in the aroma, and yet hoppy in the finish as it was designed to be sent long distances from Northern Germany to Scandinavia, Netherlands, and Italy fermenting out on their way. After primary fermentation of 10 days at between 45-50°F this classic bottom fermenting Bock Beer is matured for another six to ten weeks.

Product Details

| | |
|--------------------|-----------------------------|
| Style | Bock |
| Alc./Vol. | 6.5% |
| Malts | Munich, Roasted |
| Hops | Hallertau, Hersbruck, Perle |
| Org Gravity | 1065 |
| IBU | 36 |
| EBC | 40 |

Tasting Notes

| | |
|-------------------|---|
| Appearance | Light, dusty nose with brown-amber color. |
| Aroma | Intense maltiness and hop bitterness. |
| Flavor | Assertive flavors with a good mouthfeel. Dry, very intense malt character. |
| Finish | The palate dries as it reaches the juicy, malty center, then slides out to an almost flinty dry finish. |

Suggested Food Pairings:

- Steaks
- Traditional Burger
- BBQ Pork
- Fish and Chips
- Fried Seafood

Available Formats:

- 4*6* 11.2 oz bottles
- 50 Liter Keg

Mai-Urbock

■ Beer Collection
■ Keg Collection

Einbecker Mai-Ur-Bock is released in March and the last cases leave the brewery towards the end of May of each year.

Product Details

| | |
|--------------------|-----------------------------|
| Style | Bock |
| Alc./Vol. | 6.5% |
| Malts | Munich |
| Hops | Hallertau, Hersbruck, Perle |
| Org Gravity | 1065 |
| IBU | 32 |
| EBC | 5 |

Tasting Notes

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|-------------------|--|
| Appearance | Amber orange color. |
| Aroma | Malty nose with herbal notes. |
| Flavor | Delicate with herbal richness and wild, complex flavors. It is designed to have a more refreshing, bubbly and soft character than its fall sibling, perfectly suited for a new spring day. |
| Finish | Beer maintains a refreshing balance into a long, dry, malty, hoppy finish. |

Suggested Food Pairings:

- Steaks
- Traditional Burger
- BBQ Pork
- Fish and Chips
- Fried Seafood

Available Formats:

- 4*6* 11.2 oz bottles
- 2*5 Liter Party Kegs
- 30 Liter Keg

Heller Bock

■ Keg Collection

Product Details

| | |
|------------------|------|
| Style | Bock |
| Alc./Vol. | 6.5% |

Legend

- | | |
|-----------------------|--------------------|
| ■ Beer Collection | ■ Cider & Perry |
| ■ Keg Collection | ■ Sake & Yuzu Wine |
| ■ Real Ale Collection | ■ Mead |
| ■ Vintage Collection | ■ Spirits |

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Einbecker Brauhaus [Continued]

Papenstraße 4-7, Einbeck, 37574, Germany

Product Details

| | |
|--------------------|--|
| Malts | Pilsner, tiny amount of Munich |
| Hops | Hallertauer Northern Brewer Perle, Hersbruck |
| Org Gravity | 1065 |
| IBU | 36 |
| EBC | 10 |

Tasting Notes

| | |
|-------------------|--|
| Appearance | Light hoppy character. |
| Aroma | Fresh sweet-maltiness in the nose. |
| Flavor | Fresh sweet-maltiness on the palate. Much less malt-sweet than Einbecker Mai-Urbock. Soon after, its amazingly well balanced dry-hoppy character becomes evident, stretching from the middle of the palate all the way to a long lingering finish. |
| Finish | Well balanced dry-hoppy character. |

Suggested Food Pairings:

- Steaks
- Traditional Burger
- BBQ Pork
- Fish and Chips
- Fried Seafood

Available Formats:

- 50 Liter Keg

Schwarzbier

- Beer Collection
- Keg Collection

Product Details

| | |
|------------------|--------------------------|
| Style | Schwarzbier |
| Alc./Vol. | 4.9% |
| Malts | Pilsner and Dark Roasted |
| Plato | 11.5 |
| IBU | 22 |
| EBC | 65 |



Tasting Notes

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|-------------------|--|
| Appearance | Pilsner and dark roasted malts impart a virtually opaque color to the Black Beer. |
| Aroma | Aroma of toffeeish malt, caramel, and chocolate. |
| Flavor | On the palate, it's medium bodied, soft, and round, with balancing light hopping, the roast contributing a nice juicy acidity in the center. |
| Finish | The finish is quick, clean, and dry, with light coffee and chocolate flavors lingering. |

Suggested Food Pairings:

- Pork & Vension Sausages
- Sandwiches with Cold Cuts
- Grilled Steaks
- Traditional Burger
- Paella with Chorizo

Available Formats:

- 4*6* 11.2 oz bottles
- 50 Liter Keg

Brauherren Pils

- Beer Collection
- Keg Collection

Product Details

| | |
|------------------|---------|
| Style | Pilsner |
| Alc./Vol. | 4.9% |
| Plato | 12.5 |



Product Details

| | |
|------------|----|
| IBU | 32 |
| EBC | 5 |

Tasting Notes

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|-------------------|--|
| Appearance | Clear pale yellow with a bubbled white head. |
| Aroma | Light citrus with saaz-like hop notes. |
| Flavor | On the palate, the hops come up right away but is balanced by the malt. The grain malt, together, with the herbal components make for a refreshing and light beer. |
| Finish | Malty flavor with caramel and hoppy notes give it a fairly bitter finish. |

Suggested Food Pairings:

- Mussels and Clams
- Caviar
- Curry Dishes
- Spicy Dishes
- Jerk Chicken
- Fried Calamari
- Soft Shell Crab

Legend

- Beer Collection
- Keg Collection
- Real Ale Collection
- Vintage Collection
- Cider & Perry
- Sake & Yuzu Wine
- Mead
- Spirits

Einbecker Brauhaus [Continued]

Papenstrabe 4-7, Einbeck, 37574, Germany

Available Formats:

- 4*6 * 11.2 oz bottles
- 2*5 Liter Party Kegs
- 50 Liter Keg



| | |
|---------------|--|
| Flavor | full malt – fruity character [plums, cherries] , well balanced with Hallertauer hops |
| Finish | Perfect balance of malt sweetness and hoppy dryness continues into a long finish |

Available Formats:

- 30 Liter Keg

Brauerherren Non-Alcoholic

■ Beer Collection

Product Details

| | |
|------------------|---------------|
| Style | Non-Alcoholic |
| Alc./Vol. | 0.3% |

Tasting Notes

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|-------------------|--|
| Appearance | Clear pale straw color with a two inches head. |
|-------------------|--|

| | |
|---------------|---|
| Aroma | Very hoppy for non-alcoholic beer. |
| Flavor | Spicy noble hops, grass, and minerals are present. Even though the hoppy taste is not as bold as in the aroma, hoppy still drives the flavor. |

Available Formats:

- 4*6 * 11.2 oz bottles

Einbecker Winterbock, Doppelbock

■ Beer Collection

■ Keg Collection

Available from mid October through the end of March.



Product Details

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|------------------|------------|
| Style | Doppelbock |
| Alc./Vol. | 5.9% |
| Plato | 18.2 |

Tasting Notes

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|-------------------|---|
| Appearance | Amber red |
| Aroma | big malt-sweet chocolate/molasse nose, notes of dark fruits |