

St. GeorgenBräu

Marktstr. 12 | 96155 Buttenheim, Germany . Bavaria

Brewery Description:

As one of the oldest family breweries in Franconia, St. GeorgenBräu was founded in 1624 in Buttenheim in Franconia between Bamberg and Erlangen. Even today, their experienced brewmasters brew in a very traditional way according to old recipes and give their beers enough time to mature and train their taste, creating top-quality beer specialities. They believe that quality is simply tasted and so it is of course only the best raw materials to buy and use; their own spring water, aroma hops and Franconian brown malt underline their top quality.



Kellerbier

- Beer Collection
- Keg Collection

Around 1624 brewmasters boiled the original wort with an especially large amount of hops over an open fire. After cooling down, the wort flowed into the wooden fermentation vessels where bottom-fermenting yeast was added. After primary fermentation, Keller Bier was then taken to cellars carved deeply into the Bavarian rocks outside the village of Buttenheim using their natural coldness to mature Keller Bier. It then lagged in solid oak barrels “ungespundet” (unbunded) to let the carbon dioxide that develops during this maturation process escape. The Brewing process, the lagering cellars carved into the rocks near the village of Buttenheim and the beer garden on top of the lagering cellars are still the same as they were in 1624.



Finish	crisp, long dry finish
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Available Formats:

- 24 x 16.0oz Cans
- 20L & 30L Kegs



Product Details

Style:	Kellerbier
Alc./Vol.:	4.9%
O.G.:	1049
IBU:	35
EBC:	25

Tasting Notes

Appearance	Cloudy {unfiltered}, very little head
Aroma	grainy, grassy, touch of cocoa, spicy
Flavor	mellow mouthfeel due to low carbonation {"ungespundet"}= unbunded maturation}. This is a very pleasing and unique element of Kellerbier that allows all flavors to come through powerfully. Touch of smokiness

Hopfenzupfer “hop picker”

- Beer Collection
- Keg Collection

St.Georgenbraeu/Buttenheim grows their own hops of the “Hallertauer Mittelfrüh” variety with great care in their show hop garden. The experienced brewmasters of the St. Georgen-Bräu then make this strong festive beer together with fine malt, spring water and lots of love. Saturated, golden yellow, particularly sweet and with a spicy touch – a beer like from the good old days!

Product Details

Style:	Bavarian Pale Ale
Alc./Vol.:	5.6%
Hops:	Their own grown “Hallertauer Mittelfrüh”
Malts:	Pilsner Malt, caramalt
IBU:	25.3
EBC:	15

Tasting Notes

Appearance	Golden yellow
Flavor	particularly sweet and with a spicy touch

Available Formats:

- 24 x 16.0oz Cans
- 20L & 30L Kegs

Legend

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