
Schweinsbräu Beer

Bavaria, Germany

PIG POWER!

Schweinsbräu beer comes from the organic farm of Herrmannsdorf, which is located on the outskirts of Munich in the beautiful Bavarian countryside. Herrmannsdorf is the vision of Karl Ludwig Schweisfurth, who is one of the pioneers of organic, sustainable agriculture. Mr. Schweisfurth owned the largest, industrial meatpacking corporation in Europe, but in 1984 he turned his back on his old life, sold the company, and started the Herrmannsdorf farm. At Herrmannsdorf, Mr. Schweisfurth has been able to realize his vision of raising livestock with a respect for life of the animal and the dignity of the workers.



Gold

The Gold is a traditional Munich-style Helles beer, which is a pale colored lager that is a cousin to Czech pilsners. Grainy malt character, with smooth grassy butter in the mouth. The hops give it a balanced bitter-lemon cleanliness that lasts through to the end. Finish is refreshing and slightly vanilla, leading to a long hoppy, malty but clean aftertaste. A superb and quaffable beer for those hot summer afternoons. 500ML bottles.

Weisse

A traditional hefeweizen wheat beer, but the fermentation happens in the bottle instead of a tank. The result is a fresher, more lively hefeweizen. The liquid is cloudy, the colour is pale brown. The low head is yellowish. On the nose, aromas of banana candy, earth, wheat sourness and green bananas. On the palate, sweet notes of fruit candy. Some dry mineral flavours. Roasted hints of toffee. The aftertaste is balanced with some yeasty flavors. Green bananas on the finish. 500ML bottles



Dunkel

The dunkel is a traditional dark lager typical to Bavaria. This beer is dark brown in colour with reddish highlights. Nose is slightly earthy. Taste is immediately honeyed and malty, perfumy with a hit of almond and cherry. Malt dominates as you would expect though some bitter hops do peep though. 500ML bottles.

