

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.



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

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.

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.

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
- 2*5 Liter Party Kegs
- 30 Liter Keg

Product Details

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

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

Schwarzbier

- Beer Collection
- Keg Collection

Product Details

Style	Schwartzbier
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Legend

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

Einbecker Brauhaus [Continued]

Papenstraße 4-7, Einbeck, 37574, Germany

Product Details

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

Tasting Notes

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
IBU	32
EBC	5

Tasting Notes

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.
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Suggested Food Pairings:

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

Available Formats:

- 4*6 * 11.2 oz bottles
- 24 (4*6) x 11.2 fl.oz. CANS
- 2*5 Liter Party Kegs
- 50 Liter Keg



Brauherren Non-Alcoholic

- Beer Collection

Product Details

Style	Non-Alcoholic
Alc./Vol.	0.3%

Tasting Notes

Appearance	Clear pale straw color with a two inches head.
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Legend

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

Einbecker Brauhaus [Continued]

Papenstraße 4-7, Einbeck, 37574, Germany



Tasting Notes

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
- 24 (4*6) x 11.2 fl.oz. CANS



Einbecker Winterbock, Doppelbock

- Beer Collection
- Keg Collection

Available from mid October through the end of March.

Product Details

Style	Doppelbock
Alc./Vol.	5.9%
Plato	18.2

Tasting Notes

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

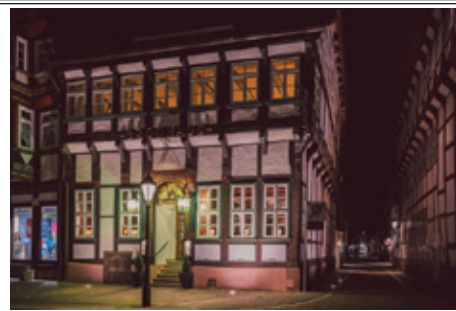
- 24 * 11.2oz Bottles
- 30 Liter Keg

Einbecker Ainpöckisch Heller Bock Unfiltered

- Beer Collection
- Keg Collection

Ainpöckisch beer, mentioned in documents since 1378, is a completely natural, unfiltered Bock beer specialty from the town of Einbeck, home of the historic Bock beer style. Brewed according to traditional recipes with generous additions of hops. Left completely unfiltered.

In the 13th to the 15th century this style “Ainpöckisch bock beer” was very popular and distributed throughout the Hanseatic League, the merchant organisation founded by north German towns and German merchant communities abroad.



Product Details

Style	Heller Bock, unfiltered
Alc./Vol.	6.7%

Available Formats:

- 24 * 11.2oz Bottles
- 24 * 16.9oz Cans
- 30 Liter Keg

Einbecker “Historic Unfiltered Brauherren Pilsner”

- Beer Collection
- Keg Collection

It is a most unusual, one-of-a-kind edition of Einbecker Brauherren Pilsner . Completely unfiltered.

Directly transferred from the tank at Einbecker Brauhaus into our temperature controlled tank container

...and then into our own 30l + 50l kegs at Oxford CT, USA. Keg fitting: American Sankey, slim/ tall.

As you know all German lager brews were unfiltered before “the beer filter” was invented in the 1870s.

When the German engineer Carl Linde added the idea of a “cooling machine” {1870s} the door was opened for the “Pilsner” style.

The Einbecker “historic unfiltered Brauherren Pilsner” allows us to enjoy Einbecker Brauherren Pilsner at its highest level of flavors and aromas. *A most unusual historic experience!*

Product Details

Style	Pilsner, unfiltered
Alc./Vol.	5.4%

Available Formats:

- 30 L & 50L Kegs

Legend

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