

**Brauerei Hofstetten, Krammer GmbH & Co KG**  
 Adsdorf 5 A-4113 St. Martin / Mühlkreis, Austria



The small Austrian brewery was first mentioned in 1449 and is family-owned since 1847. The family's great-great-grandfather, a cattle trader, took over when its former owner couldn't pay their debts. In 1998 Peter Krammer inherited the company from his father. He now brews with his team of 9 employees around 5,550 hl of mostly unique interpretations of the classic Bock Bier Style



## Heller Bock Saphir

**Dry-hopped with Saphir  
hops for over 8 weeks**

Behind this mysterious name hides the very hopp Christmas Bock recipe of Brewery Hofstetten. Besides the Hallertauer hop varieties Magnum, Aurora and Tradition "Heller Bock Saphir" is dry-hopped with Hallertauer Saphir. Cone hops of Saphir collected fresh from the hop fields are added to the maturation tank. Heller Bock Saphir is aged for 2 months on the hop flowers and gradually impart their fruity/tropical aromas [mango/apricot/] to the Heller Bock. Heller Bock Saphir remains unfiltered to not lose any of these precious aromas and flavors during bottling.

Heller Bock Saphir develops typical alcoholic-warming notes on the palate. Aromas of freshly cut grass, passion fruit and sweet Lime and mango/apricot. The first sip starts subtly sweet before the power of the bittering hops is spreading without being intrusive, and yet a pleasant dry finish remains on the palate.

### *Food pairings:*

The hop oils harmonize just as well with baked fish as with radicchio, chicory or hearty meat roasts. Courageous connoisseurs pair the Heller Bock Saphir with desert. The sweet accompaniment in this combination enhances all the hop-bitter splendor of the Heller Bock Bock.

**Original Gravity:** 16.5 ° Plato

**Alc/vol:** 6.5%

**IBU:** 49

**EBC:** 26

**Availability:** 30l kegs, 16.9oz bottles

## Kuebelbier Zwickelbier

Unfiltered, Unpasteurized & Bottle Conditioned

Kuebelbier is brewed according to the historic beer style: Zwickelbier. Zwickelbier comes from the Franconia region in Germany and dates back beyond the Middle Ages. The name "Zwickelbier" stems from the sampling mug ("Zwickel" in German) mounted at the outside of the tank for assessing the brew's progress during fermenta-

tation. The Zwickelbier style is an unfiltered lager beer (Bottom-fermenting) that traditionally is served as soon as fermentation is complete.

Kuebelbier is brewed as a pilsner and is then bottled directly from the cellars without any filtration allowing all the yeast and natural substances to enter the bottle. Unlike Kellerbier, the maturation casks of Zwickelbier are bunged ("gespundet in German) just before the end of the fermentation. This builds up effervescence in the brew. Our Kuebelbier is a very unique interpretation of this classic style to add robustness & character. It is quite hoppy at around 35 IBU and is 5.8% Alc./Vol..

The beer pours a cloudy orange-yellowish color with a nice white head. The unique attributes of the style come through on the palate as the flavors imparted by the yeast compliment the hop character and carbonation in the beer to create a uniquely robust yet refreshing beer.

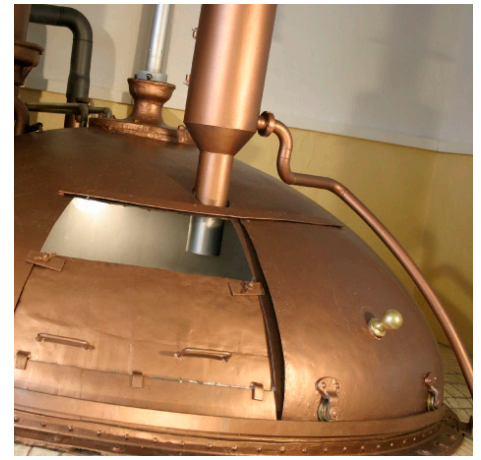
**Alc./Vol.:** 5.3 %

**Plato:** 11.7

**Availability:** 30l kegs, 16.9oz bottles

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# Granit Bock Steinbier

Unfiltered, Unpasteurized & Bottle Conditioned

Granit Bock is brewed according to the historic style "Stone Beer" (Stein Bier). Stone beer is a unique style that comes from the Baden-Wurtemberg & Franconia regions of Germany and the Kaerten region in Austria, it dates back to the Middle Ages. The Granit Bock is brewed in large granite open troughs. The granite stones are then heated to be white hot and added to the wort. This causes the sugars in the malt to caramelize around the stones and gives the beer lovely caramel and roasted flavors. It also gives the Granit Bock a unique smoked flavor.

Yeast is added about 1 hour after the white hot rocks have been added to the wort., allowing for an open fermentation. The Granite Bock is then matured for several months on the cool cellars under the brewery.



## Production Process:

### Step 1: The Mash

The initial mash and wort are brewed in a bock style beer. The wort then leaves the brew kettle and is cooled.

### Step 2: Cooling

### Step 3: Granite Troughs

After the liquid is cooled it is transferred into the open granite troughs.

### Step 4: Granite Troughs

The granite rocks are heated until they are white hot. Adding the rocks to the wort causes the wort to increase in temperature making for a very active yeast in the initial part of the fermentation

### Step 5: Granite Troughs

It takes about one hour to hieve all white-hot granite rocks into the open fermenter (built of the same local granite rock as well).

### Step 6: Granite Troughs

The yeast is pitched one hour after all the white hot granite rocks have been added to the wort.

### Step 7: Fermentation & Maturation

The initial fermentation takes place in the open granite troughs. The young beer is then transferred to the maturation cellar.

**Alc./Vol.:** 7.3 %

**Availability:** 30l kegs, 16.9oz bottles



# Original Hochzeitsbier von 1810

**Original Maerzen style beer brewed for the Royal Wedding of 1810**  
(between Crown Prince Ludwig and Princess Therese of Saxe-Hildburghausen)

The annual commemoration of this historic event and brew is now known as the “**Munich Oktoberfest**” which is held every year in Munich from the last week of September through the first week of October.

Our “Original Hochzeitsbier von 1810” goes back to the Original “Maerzen-style beer” that was served in 1810. Relative to today’s “adjusted” Oktoberfestbiers it is much darker in color, much stronger in alc/vol, and much more full-bodied! Just the way beers were brewed around that time!

This beer is the end result of a lot of research by the head brewer at Hofstetten. We asked him to “throw out the rulebook” and the preconceived “definition” of Maerzen/Oktoberfestbier that Spaten set well after the royal wedding that established the tradition. His research of beers of 1810 (the year of the royal wedding commemorated by Oktoberfest) led him to this beer. I have translated from German the “broad strokes”:

“Indications of color seem contradictory, but original gravity is very clear: 14 degrees Plato, resulting in a beer of 6% IBU’s should be around 21, using Spalter Select and Tradition, the latter of which is of Bavarian origin.

Further research on color of the “original Festbier” show values as low as 7 EBC but there is lots in the high 20’s EBC that was found. The debate was whether to go just a bit darker than the U.S.-version (of their) Kuebelbier, namely 1810 at 12 EBC’s of color, or up to the darkest Festbiers of the day at 32.5 EBC’s. One thing was for sure, that Munich malt needed to be the basis. Filters weren’t used widely in Bavaria until 1900 so the beer had to have been unfiltered”.

The final decision, with our input, shook out to be the following:

30 EBC, of 14° Plato yielding 6 – 6.3% ABV, unfiltered, IBU’s at 20-22

Once “1810” was complete, it was sent to lab to have it tested for color and IBU’s, ABV:

Technical info as tested plus hops/malts used:

**EBC:** around 30  
**Malt used:** Munich Malt  
**IBU:** around 24  
**Hops used:** Spalt Select & Spalt Tradition  
**Alc/vol:** 6.0%  
**Original Gravity:** 14-15 degrees Plato

Unfiltered/unpasteurized

**Availability:** 30l kegs, 16.9oz bottles

## Hofstettner “Austrian Style” Barley Wine

Unfiltered, Unpasteurized & Bottle Conditioned

Top-fermenting yeast {type Koelsch}. Quite intriguing as nobody appears to have used a “koelsch style yeast” to ferment strong beers such as bockbeer, barley wine, old ale, etc.

The top-fermenting Koelsch yeast has done a marvellous job in creating its distinct subtle fruity esters in this barley wine style while at the same time very successfully fighting its way through all the complex malt sugars thrown at it.

**Hops:** Hallertauer Magnum, Aurora, Cascade  
**Malts:** Pilsner Malt, roasted malts, Caramalt  
**Maturation:** 4 months  
**Appearance:** bright amber-reddish with full creme-colored foam  
**Aroma:** fruity, spicy  
**Flavor:** complex notes of wildberries {raspberries, black currants, elderberries, blackberries, cranberries} mingle with spicy herbal flavors. On the palate the malt sweetness balances well with the roasted bitterness and the aromatic dryness of the hops.  
**Finish:** Very long, sweet-dry-spicy, warming

**Alc./Vol.:** 8.6 %  
**Plato:** 18.9  
**IBU:** 40  
**EBC:** 60

**Availability:** 11.2 oz bottles

## Hofstettner Barley Wine matured in E. Dupont Calvados Casks

**Appearance:** Dark copper with a deep red tint;

**Aroma:** Notes of Calvados combined with malt-sweet aromas

**Flavors:** Extremely complex. At the start, sweet malt barley wine notes turning into tart/toffee/sour/apple-citric finish. Both calvados & tannins linger very long.

**Recommended temperature:** To be served at room temperature. If served colder the complex interplay of sweetness/sourness/bitterness {tannins}/calvados will not show

**Availability:** 11.2 oz bottles

