

Grodziskie or Grätzer is a *Sour Smoked Wheat Ale* that was brewed in the 1900s in East Prussia and dates back to as early as the 15th century. It was named after the *Polish town of Grodzisk Wielkopolski or Grätz in German.*

## Piwo Grodziskie

Our historic version is brewed according to the German Purity Law with *air-dried barley malt &*



★ Berlin



Grodzisk Wielkopolski

## Brewed in the traditional style of Grätzer Ale

*beech smoked wheat malt and hopped with Perle & Saaz.*

A sour mash is created using the old and forgotten technique called "Digerieren". Finally a three month aging & maturation process creates a complex sour, smoky & heavily hopped wheat ale.

★ Prague

### Historic Signature Series

Forgotten styles brewed according to their historic recipes by Dr. Fritz Briem.

ALE, PRODUCT OF GERMANY

1 PINT 9 FL. OZ.

4% ALC/VOL.



Dr. Fritz Briem



## Dr. Fritz Briem's

# Piwo Grodziskie Grätzer Ale

### Historic Signature Series

Forgotten styles brewed according to their historic recipes by Dr. Fritz Briem, Munich, Germany.

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Our historic version is brewed according to the German Purity Law with air-dried barley malt & beech smoked wheat malt and hopped with Perle & Saaz.

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**Format:** 20\*16.9oz, **UPC-code:** 0 62067 03173 1