

## Brauerei Plank, Bavaria - Historic brewery of 1617

Today's benchmark for Bavarian Style Wheatbeers

With over 16 medals at the biennial World Beer Cup Michael Plank's wheatbeer portfolio has set the highest benchmark for flavor and aroma harmony in Bayarian style wheat beers One secret of his success: The various ingredients of his wheatbeers are grown and cultivated on the fields his family has owned for many generations.

To be shipped to us via our fleet of temperature controlled tank containers to ensure highest flavor/aroma/freshness quality.

To be kegged in 201, 301 + 501. All kegs tall/slim fitted with American Sankey. & canned fresh 6 \* 4-pack 16oz (1Pint) cans

### Heller Weizenbock

Alc./vol.: 7.8 %, Original Gravity 18.9 Plato Bitterness (IBU) 15, Color: 17 EBC

awarded with

#### 7 WORLD BEER CUP MEDALS

**Appearance:** Dark golden with a thick white head Aroma: Notes of honey, caramel, and citrus. And of course the classic phenols banana, vanilla & clove, the hallmark of the Bavarian wheatbeer style

Palate: Touch of sweetness, rich fruit {banana, blood oranges}, creamy malt texture with notes of raisins & toffee. Gentle hint of hops

Finish: Long, sweet-fruity finish, very well balanced by its spiciness + light hoppy character.













Bar-code: 4 260127 513036

# **Dunkler Weizenbock**

Wheat Doublebock

Alc./vol.: 7.8 %, Original Gravity 18.9 Plato Bitterness (IBU) 14, Color: 60 EBC

awarded with

#### 2 WORLD BEER CUP MEDALS.

Appearance: Dark brown, luscious tan head, Aroma: Notes of plums, figs, dark caramel, banana, touch of nuttiness

**Palate:** Banana bread, creamy texture, nuttiness, bisquity, roasted grains, dark fruity esters {raisins, plums, figs}

Finish: Long, big, malty, very well balanced











