

## Uerige Obergearige Hausbrauerei

Berger Stasse 1, Duesseldorf, 40213, Germany

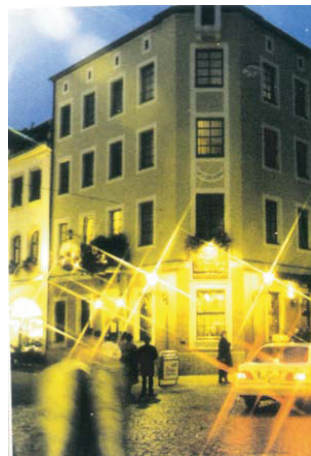
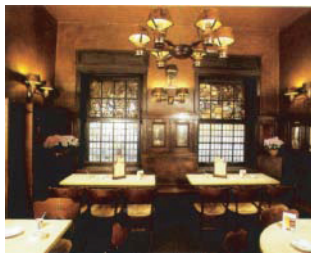
### Brewery Description:

Built in 1632 and converted to a brewpub in 1862, Uerige Brewery, named for the cranky owner, Wilhelm Cuerten, has established the Duesseldorfer interpretation of Altbier as the classic of the style. After the building was completely destroyed in World

War II, the new owner, Rudi Arnold began reconstructing the brewpub in 1945. In 1949 he finished and in 1976 the Schnitzler family took over the company.

*Altbier is Germany's answer to the copper colored pale ales of England and the fruity/estery interpretations of ales in Belgium. Whereas most German brewers abandoned old brewing methods for the new cold fermented pilsner style in the 1800's, the brewers in Düsseldorf continued with the old (alt) tradition of ale brewing at warmer temperatures. At around 4.5% alc./vol, traditional Altbier shows a rm bitterness, medium body, and a malty avor with hints of caramel. Relative to the other beers of this style"*

*"Uerige...is the most assertive, complex, and characterful of the alts" (Michael Jackson, Pocket Guide to Beer, pg. 36).*



### Product Details

<b>Org. Gravity:</b>	1048
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### Tasting Notes

<b>Appearance:</b>	Hazy, raisin, chestnut color with a thin tan head.
<b>Aroma:</b>	Robust aroma of caramel, malts, raisins, figs, and a slight hint of honey.
<b>Flavor:</b>	The malts are beautifully balanced in the taste along with light fruit flavors.
<b>Finish:</b>	Deep hoppiness and dryness in the finish

### Suggested Food Pairings:

- Mexican dishes such as burritos, tacos and quesadillas
- Tavern food such as sausages, cured meats, burgers & fries
- Cheeses such as Camembert, Gouda and Liptauer

## Uerige "Classic"

- Beer Collection
- Keg Collection

### Unfiltered, Unpasteurized, Bottle Conditioned

\*\*\*\* Michael Jackson's Pocket Guide to Beer, p 36:

*"UERIGE ...is the most assertive, complex and characterful of the Alts"*

*"Düsseldorfer Altbier is one of Germany's great beer styles. Uerige Alt is in my view the finest example of the style, and one of Germany's truly great beers. I love it for its big, spicy hop aroma; its firm, malty, middle; and its confidently dry, appetising, finish. No short cuts, no compromises: a beer that punches it weight."*

Of all German beers, UERIGE ALT has the highest content of bitter constituents. In spite of or maybe because of this, our legendary Altbier from Düsseldorf is full-bodied, aromatic, and agreeable.

This top-fermented specialty has been brewed since 1862, and is made of barley malt, caramel malt, roasted malt, umbel hops and water - plus of course our special UERIGE yeast.



### Available Formats:

- 24 \* 11.2oz flip cap bottles
- 30L kegs
- 5L gravity kegs

## Uerige "Sticke"

- Beer Collection
- Keg Collection

\*\*\*\* Michael Jackson's Pocket Guide to Beer, p 36:

*"Düsseldorfer Altbier is one of Germany's great beer styles. Uerige Alt is in my view the finest example of the style, and one of Germany's truly great beers. I love it for its big, spicy hop aroma; its firm, malty, middle; and its confidently dry, appetising, finish. No short cuts, no compromises: a beer that punches it weight. Zum Uerige Sticke beautifully retains this balance. It is smooth, complex, elegant and a wonderful aperitif. A generous beer, with a touch of luxury."*

### Product Details

<b>Style:</b>	Altbier
<b>Alc./Vol.:</b>	4.7%

### Product Details

<b>Malt:</b>	Pilsner, caramel & roasted
<b>Hops:</b>	Spalt
<b>IBU:</b>	50
<b>EBC:</b>	39

### Legend

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

## Uerige Hausbrauerei [Continued]

Berger Stasse 1, Duesseldorf, 40213, Germany

### Product Details

<b>Style:</b>	Altbier
<b>Alc./Vol.:</b>	4.7%
<b>IBU:</b>	36
<b>EBC:</b>	44
<b>Org. Gravity:</b>	1059

*“As if this were not enough, Zum Uerige has in Doppel Sticke invented a new variation on the style. The hop aroma is huge and herbal. The palate is rich, oily, enwrapping. The finish is full of restrained power. No alcohol burn, just a warm glow.”*

Michael Jackson 2005, press release

*“The complexity here is enough to drive one mad.”*

Fred Eckhardt, Author

*“Delicious and bursting with character.”*

Garrett Oliver, Brewmaster

### Tasting Notes

<b>Appearance:</b>	Cloudy brown color with two fingers of white head.
<b>Aroma:</b>	Aroma of caramel, hops, earth, spices, and a hint of maple.
<b>Flavor:</b>	Nice roasted and caramel malts on the palate, a little chewy, with a complex, fairly bitter hop taste.
<b>Finish:</b>	More intense hoppiness and dryness in the finish compared to the classic. A well-carbonated, medium body that leaves a dry, fairly long finish.



- Cheeses such as Camembert, Gouda and Liptauer

### Available Formats:

- 24 \* 11.2oz flip cap bottles
- 30L kegs
- 5L gravity kegs

### Product Details

<b>Style:</b>	Altbier
<b>Alc./Vol.:</b>	8.5%
<b>Hops:</b>	Spalt Spalter, Hallertauer Perle, Spalt Hallertauer
<b>Malts:</b>	Pilsner, caramel & roasted
<b>IBU:</b>	75
<b>EBC:</b>	55
<b>Org. Gravity:</b>	1085

### Suggested Food Pairings:

- Mexican dishes such as burritos, tacos and quesadillas
- Tavern food such as sausages, cured meats, burgers & fries
- Cheeses such as Camembert, Gouda and Liptauer

### Available Formats:

- 24 \* 11.2oz flip cap bottles
- 30L kegs
- 5L gravity kegs

### Tasting Notes

<b>Appearance:</b>	Dark brown with a tan head
<b>Aroma:</b>	Aroma of malt along with hints of bittersweet fruits.
<b>Flavor:</b>	The flavor is complex with tastes of caramel and roasted malts initially, followed by sweet fruit and slight bitterness.
<b>Finish:</b>	Nice blend of hops and malts pronounces a lingering bitter finish.

### Suggested Food Pairings:

- Mexican dishes such as burritos, tacos and quesadillas
- Tavern food such as sausages, cured meats, burgers & fries

## Uerige “Doppel Sticke”

- Beer Collection
- Keg Collection

Created and designed by Uerige Obergaerige Hausbrauerei for their very special customers in the USA only!

Uerige DoppelSticke might just be “Germany’s interpretation of the classic barley-wine style”, ie a third definition next to England’s “malt-driven” concoction {such as JW Lees Vintage Harvest Ale} and America’s “hop-heavy” version {such as Sierra Nevada’s BigFoot}.



## Uerige 5L Reusable Gravity Kegs

These are full functioning 5L = 1.321 US Gallon gravity kegs (re-usable/refillable for any gravity appropriate beer incl. Real Ale).

Purchase price (the container itself): US\$ 45.00 include the cork (to re-seal) & wrench (to open/close the top, necessary to clean the keg).

Below Left: Cork to re-seal the 5L gravity keg  
Below Right: Wrench to open and close the top of the 5L gravity keg  
Opposite: Several stacked 5L gravity kegs

### Legend

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