

HOFBRÄU MÜNCHEN





HOFBRÄU ORIGINAL

Our Flagship - enjoyed by millions of beer-lovers at the famous Hofbräuhaus in Munich and around the world. A light golden lager, full-bodied with a fine hop aroma. Brewed with four Hallertauer hop varieties and only the finest Bavarian malts make it a superbly well-balanced lager. A Munich beer with character!

STYLE: bottom-fermented, lager

ALC/VOL: 5,1 %

COLOUR: gold yellow

AROMA: fine hoppy aroma

TASTE: fine spicy bouquet, slightly malty, full-bodied, mature – a superbly balanced lager

BITTER: 24 EBU

MALT: light barley malt, Munich malt

HOPS: Hercules, Perle, Magnum, Select

FOOD MATCH: sausages, cheese, salads, roast pork, pasta and steamed fish



MÜNCHNER WEISSE

This top fermented and unfiltered Bavarian specialty is brewed according to a historic tradition. The finest combination of local Bavarian barley and wheat malt are used with our special yeast. By using this unique combination of ingredients our Münchner Weisse is an unforgettable, refreshing and fruity experience.

STYLE: top-fermented, wheat beer

ALC/VOL: 5,1 %

COLOUR: bright amber

AROMA: aromatic with a mild-sweet finish

TASTE: harmonious fruity bouquet, subtly yeasty, tangy

BITTER: 14 EBU

MALT: wheat malt, light barley malt, Munich malt

HOPS: Hercules, Perle

FOOD MATCH: white sausages, fish dishes, poultry, asparagus and mild cheese



HOFBRÄU DUNKEL

Hofbräu Dunkel or Dark Lager was the first beer brewed at the Hofbräuhaus in 1589. It has a deep brown color and is brewed with 3 selected malts to provide its full flavored palate of dark caramel and rich chocolate. This archetypal Bavarian beer is brewed in the traditional Munich style.

STYLE: bottom-fermented, dark lager

ALC/VOL: 5,5 %

COLOUR: dark brown

AROMA: malty aroma

TASTE: malt floral bouquet with notes of caramel, roasted malty, hoppy with a subtle malty sweet finish

BITTER: 23 EBU

MALT: Munich malt, light barley malt, caramel malt

HOPS: Hercules, Perle

FOOD MATCH: roast, smoked meat, sausage dishes, venison



HOFBRÄU OKTOBERFESTBIER

A rich-golden color, the beer is brewed with a blend of 4 exquisite Hallertauer hops and 3 specially selected Bavarian malts. The aroma is filled with fresh fruity hops and the flavor is rich and full bodied. This brilliant and authentic lager style beer offers the true Oktoberfest experience.

STYLE: bottom-fermented, German style Oktoberfest

ALC/VOL: 6,3 %

COLOUR: fine shiny, strong golden hue

AROMA: fine hoppy aroma

TASTE: full-bodied, palatable and with a slightly sweet finish

BITTER: 26 EBU

MALT: Munich malt, light barley malt, caramel malt

HOPS: Hercules, Perle, Magnum, Select

FOOD MATCH: roast pork, knuckle, light snacks, roast chicken, white radishes, hard cheese like Emmentaler

