Klosterbrauerei Ettal

Kaiser-Ludwig Platz 1, Ettal, 82488, Germany

Brewery Description:

Since 1330 the monastery "Kloster Ettal" has lived and worked in accordance with the Holy Rule of St. Benedict. The monastery's own businesses - its brewery and distillery - have provided the funds to sustain its centuries old buildings, art treasures and educational facilities since 1609.

Klosterbrauerei Ettal is one of the very last remaining authentic German monastic breweries still operated and managed by its owners, the monks of the Holy Rule of St. Benedict.

Its award winning Kloster Ettaler Dunkel ranks among the most recognized specialties in the monastic brewing tradition.





Curator

■ Beer Collection ■ Keg Collection

As over the past years many of the classic bottom-fermenting Doppelbocks have been "adjusted" to make them "easier to drink" we have begged the monastery to rebrew for our US customers its authentic recipe which was created in the years after 1330 when the monastery was established. While its "everyday home version" is about 7% alc./vol. its historic brew goes back up to over 9% alc./vol.

Product Details		
Style Doppelbock		
Alc./Vol.	9.0%	
Org Gravity	1093	
IBU	53	
EBC	95	

Tasting Notes		
Appearance	Deep reddish brown with small tan head.	
Aroma	Complex notes of figs, fruit- cake, port, licorice, cherry, raisin, chocolate, black tof- fee, coffee, and caramel.	

Flavor	Thick and chewy, great complexity showing notes of fruits, coffee-roastiness, molasses, licorice, and tof- fee.
Finish	Beautifully balanced with a hoppy/roasty bitter finish.

Suggested Food Pairings:

- Buttery Cheese (Brie, Gouda, Havarti, Swiss)
- Chocolate



Available Formats:

- 20 * 16.9oz bottles
- 50 Liter Keg

Dunkel

Beer Collection ■ Keg Collection

Kloster Ettaler Dunkel ranks among the world recognized specialities in the monastic brewing tradition.

Product Details		
Style	Style Dunkel	
Alc./Vol.	5.0%	
Malts	Munich, Vienna, Pilsner	
Hops	Tettnanger	
Org Gravity	1049	
Plato	12	
IBU	23	
EBC	90	

Tasting Notes	
Appearance	Mahogany, ruby color.
Aroma	Filled with notes of caramel, chocolate, and toffee.
Flavor	On the palate lots of caramel, citrus, nutty, cocoa, toffee, and roasted flavours appear. Quite elegant.
Finish	Roasted coffee with a chocolate finish.

Suggested Food Pairings:

- Grilled Meat
- Smoked Meat

Available Formats:

- 20 * 16.9oz bottles
- 50 Liter Keg

Helles

■ Beer Collection

■ Keg Collection

Helles: German word for "pale larger", the German version of a "Session beer".

■ Beer Collection □	Cider & Perry
	Sake & Yuzu WIne
Real Ale Collection	Mead
■ Vintage Collection	Spirits

Klosterbrauerei Ettal [Continued]

Kaiser-Ludwig Platz 1, Ettal, 82488, Germany

Product Details		
Style Helles		
Alc./Vol.	5.0%	
Malts	Pilsner, Pale	
Hops	Hallertauer	
Org Gravity	1051	
Plato	12.5	

Tasting Notes

Appearance	Bright golden.	
Aroma	Aroma of baked multi-grain bread, full of pale malts.	
Flavor	Sweetish, malt accent with a touch of caramel notes. Delicatedly balanced with the spiciness of Hallertauer hopes.	
Finish	Finishes on a dry-bitter note.	

Suggested Food Pairings:

- Buttery Cheese (Brie, Gouda, Havarti)
- Salad
- Pork, Fish, Shellfish

Available Formats:

- 20 * 16.9oz bottles
- 50 Liter Keg

Le	gend	
Beer Collection		Cider & Perry
Keg Collection		Sake & Yuzu WIne
Real Ale Collection		Mead
Vintage Collection		Spirits