



ERDINGER
Weißbier

ERDINGER Dunkel – a speciality for connoisseurs

Lovers of strong aromas appreciate ERDINGER Dunkel as a genuine speciality. This wheat beer is calm and confident, full-bodied and exceptionally harmonious. The first sip reveals a symphony of carefully selected dark wheat and barley malts. Their delicate roasting aromas give this dark beer its strong character. Lively carbonic acid plays on the tongue and ERDINGER's unique yeast adds its top-fermenting note. What makes it go down so easily? Its balance of malt notes with their touch of sweetness and a refreshing finish that reverberates long on the palate.

The private brewery ERDINGER Weissbräu gives its beers the finishing touch with the "Bayerische Edelreifung" or double maturity method. After the main fermentation process, the wheat beer is given the time it needs to mature a second time in the bottle. This allows its delicate flavour nuances, complex overall aroma and pleasant freshness to unfold. Brewed according to the Bavarian Purity Law.

Birthday present of the brewmasters

ERDINGER Dunkel is a specially crafted present of our brewmasters for brewery owner Werner Brombach's 50th birthday. And they certainly pulled out all the stops for their "boss" in 1989. It had to be an aromatic wheat beer with great depth – a mature specialty worthy of such a passionate brewer as Werner Brombach. The recipient was so thrilled that he decided to put it on the market in 1990.

Alcohol 5.3% vol | **Original wort** 12.8 °P | **Calories** 200 kJ / 48 kcal per 100 ml
CH 3.1 g per 100 ml | **BU** 0.27 BU per 100ml



PRIVATBRAUEREI SEIT 1886