



ERDINGER

Weißbier

ERDINGER Urweisse – in the traditional Bavarian style

A down-to-earth wheat beer for all who love strong Bavarian yeast notes: ERDINGER Urweisse. Its distinctive top-fermenting beer profile brings hints of ripe banana and clove typical of wheat beers. Urweisse's amber colour comes from the caramel malt used by ERDINGER Weissbräu's master brewers. Its slightly roasted flavour gives it a hearty character – a full-bodied and delicious enjoyment! And the slightly higher carbonic acid content makes Urweisse a sparkling taste sensation.

Brewed according to the Bavarian Purity Law using only water, malt, hops and yeast.

The recipe dates back to the private brewery's founding days in 1886. This "Greeting from the brewery's history" is filled into the tried and trusted Euro bottle. The label is also a bit nostalgic; it features a landmark of the ducal city of Erding, the historic "Beautiful Tower". This smooth speciality tastes best when served in its own specially developed, hand-blown wheat beer glass.

Alcohol 4.9% vol | **Original wort** 11.9°P | **Calories** 175 kJ / 42 kcal per 100 ml
CH 2.4g per 100 ml | **BU** 0.2 BU per 100 ml



PRIVATBRAUEREI SEIT 1886