



# ERDINGER

## Weißbier

### **ERDINGER Weissbier with fine yeast – the original since 1886**

The crowning glory of Bavarian brewing skills: ERDINGER Weissbier with fine yeast. This classic from the private brewery ERDINGER Weissbräu blends gently spicy malt aromas with mildly bitter hops. The secret of its elegant flavour lies in the unique ERDINGER brewing yeasts. They provide the fruity notes and unmistakable freshness. A further special feature gives ERDINGER Weissbier the finishing touch: its double maturity method, or "Bayerische Edelreifung". After the main fermentation process, the master brewers allow the wheat beer to slowly mature a second time directly in the bottle. This gives it time to develop its wonderfully lively character and the harmonious interplay of its aromas. Every sip leaves you wanting more!

The highly secret recipe originates from the days of the private brewery's foundation and is over 130 years old. Brewed according to the Bavarian Purity Law: water, malt, hops and yeast. And nothing else.

**Alcohol** 5.3% vol | **Original wort** 12.6 °P | **Calories** 185 kJ / 44 kcal per 100 ml  
**CH** 2.6 g per 100 ml | **BU** 0.22 BU per 100 ml



PRIVATBRAUEREI SEIT 1886