

TECHNICAL AND TRADE BEER **SPECIFICATIONS**

BRAND NAME: Paulaner Weissbier

Summary of Brewery and brand history:

Paulaner obtained its name from the Italian monastic order of St. Paola, which settled in the heart of what is now Munich in the early 17th century. During Lent, the God-fearing brothers brewed a rich and powerful strong beer which served them as liquid bread: Paulaner Salvator. The high quality and the outstanding taste of the Salvator, which the monks sold to the population of Munich for a small charge, soon spread like wildfire. The secular brewers in Munich feared this competition. Their letter of protest of 1634, which is deemed the first documentary mention of Paulaner beers, was to prevent public sale. The monks only received an unlimited right of sale from the Electoral Prince 150 years later. In gratitude, the first mug of the strong beer is given to the political leader of Bavaria even now at the so-called “Salvatorprobe” (Salvator tasting). At the same time, this ceremony is the start of Lent. Nowadays, Paulaner is the largest brewery in Bavaria and one of the leading specialist breweries in Germany.

Taste description:

The soul of this tangy, typical Bavarian specialty is our own cultured yeast. Together with only the finest brewer's wheat barley. Paulaner Weissbier is the best selling beer of the Paulaner brewery. The specially cultured and patented top-fermented yeast is what gives it its unmistakable flavour: fizzy, mild and fruity with a delicate aroma of yeast and the slightest hint of banana – that's our orange-coloured Weissbier. Because it's not filtered during the brewing process, it retains its originality and many vitamins, minerals and trace elements.

Brewery:

Office address

Paulaner Brauerei Gruppe GmbH & Co. KGaA
Ohlmüllerstrasse 42 · D-81541 München

Tel: +49 (0)89 48005-508

Mailing address: Kathrin.elsasser@paulaner.de

Person and mail to be contacted for queries: Kathrin Elsasser

Ingredients

If feasible, specified malt types, adjuncts , and hop varieties

water, wheat malt (high quality German and French malt, that is blended), barley-malt, hop-extract, hop-pellets (only Bavarian hops from Hallertau area) & yeast

Malted Barley: 5,1 %

Malted Wheat: 7,6 %

Yeast: 0,4%

Hops: 0,1 %

Water: 86,8 %

Process

Summary of Brewing Process, and Ale or Lager fermentation.

"Traditional beer is brewed according to the Bavarian Purity Law from 1516 and the time-proven prescriptions of our Brewsters - brewing on right Original gravity; main fermentation is traditionally with top fermenting yeast without pressure on the tanks, maturation in cold cellars"

Production of beer begins in brewing house, where the grinding malt is mixed with water in boiling tanks under high temperature. This process is called "mashing".

Then the whole batch is re-pumped to filtering vat to strain away the steady elements of bruised malt (brewer's grains). The pellucid solution called "fresh mash" is boiled 70 min. with hops. When the boiling is over the solution called "wort" for production of beer is acquired.

The hot "wort" is cooled down in tabular cooler on fermenting temperature and then inoculated by brewer's yeasts. A main fermentation runs under traditional technology in fermenting tanks that are equipped by regulation cooling for the temperature adjusting in the course of fermenting. The main fermentation generally takes about 2 - 3 days overall.

After fermentation on desired Original gravity is at the same temperature as main fermentation in tanks, then the "young" beer is cooled and filed down to lager cellars for ripening in closed storage tanks for the duration of 14 -30 days according to kind of beer. In the course of ripening the hardening elements are precipitated, beer is saturated by carbon dioxide and other important processes impacting the features of beer run through.

After the ripening is finished the beer is filled to packaging (bottles, cans and KEG barrels).

Final product analysis

Target (Tolerance)	Bottle	Can	Keg
Alcohol by volume (%v/v)	$5,50 \pm 0,50$	$5,50 \pm 0,50$	$5,50 \pm 0,50$
Original Gravity (°P)	$12,50 \pm 0,30$	$12,50 \pm 0,30$	$12,50 \pm 0,30$
Apparent Gravity (°P)	$\leq 2,7$	$\leq 2,7$	$\leq 2,7$
Colour (°EBC)	$16,0 \pm 2,0$	$16,0 \pm 2,0$	$16,0 \pm 2,0$
Bitterness (IBU)	$13,0 \pm 3,0$	$13,0 \pm 3,0$	$13,0 \pm 3,0$
Carbon dioxide (g/l)	$6,2 \pm 0,3$	$6,2 \pm 0,3$	$6,2 \pm 0,3$
Dissolved Nitrogen (mg/l)			
Sulphur Dioxide (mg/l)	$<0,3$	$<0,3$	$<0,3$
pH	$4,4 \pm 0,25$	$4,4 \pm 0,25$	$4,4 \pm 0,25$
Haze (90°) (EBC)	30 - 300	30 - 300	30 - 300
Best Before date	12 months	12 months	9 months

Microbiological stabilization

Please specify the method to stabilize microbiologically the beer in the market , if it is steril filtration, flash pasteurization, tunnel pasteurization, unpasteurized or simply yeast in suspension.

flash pasteurization

Nutritional value

Energy (Kcal/100 ml)	47
Proteins (g/100 ml)	0,6
Carbohydrates (g/100 ml)	2,64
Fat (g/100 ml)	0
Sodium (mg/100 ml)	0

POTENCIAL ALERGIC COMPOUNDS

Please specify if some of your brands contains any ingredient of the list below that could cause allergic reaction in sensible consumers to them.

For this product none of listed substances is used as:

1. an ingredient; or
2. an ingredient of a compound ingredient; or
3. a food additive or component of a food additive; or
4. a processing aid or component of a processing aid.

Wheat malt is an ingredient

Wheat, rye, oats, spelt, kamut
Crustaceans and their products
Egg and egg products
Fish and fish products
Milk and milk products
Nuts and sesame seeds and their products
Peanuts and soybeans and their products
Added sulphites in concentrations of 10 mg/kg or more
Celery
Mustard

ADDITIONAL INFORMATION

Any special instructions for storage or handling.	cold (8-12°C) and dark
Product pictures of bottles, cans.	

Dispensing Draught (if kegs available)

Pouring Recommendation for dispensing through Draught Beer Instalation	Precooled beer (10-15°C) – cooler (5-6°C) Compensator faucet
Service Beer Temperature in glass	6-8°C
Heigth Foam on service	about 4 cm

Mixed gas (N ₂ /CO ₂) (%)	100 % CO ₂
Photo of glass type recommended	
Recommendation for pairing with food	Aperitif, steamed fish, Seafood, poultry, Salats, everything you would sprinkle lemon on, Desserts, mild cheese