



KELLERBIER



A traditional Franconian masterpiece, Göller's Keller beer follows the legendary craft methods of the region dating back to the Middle Ages. A slow bottom fermentation in cold tanks is reminiscent of the ancient underground cellar (keller). After a 10 week-long aging process, the Kellerbier is drawn out without undergoing filtration or pasteurization, to be served as a thick and cloudy, amber-hued draft. Göller claims this beer is a natural probiotic, full of healthy vitamins and live yeasts. What a great bonus adding to the fresh and tangy taste, orange-like aroma, and deep malty flavors! Pair with grilled kebabs, hot sauce, and Limburger cheese.

ABV: 4.9%

IBU: 22

Hops: Hallertauer Tradition

Malt: Munich, Pilsner

Unpasteurized, Unfiltered

Plato: 11.8°

Life: 12 months

Serve: 7°C (44°F)

Available October - April in single-use 30L kegs and in half-liter bottles. Pallets include 48 cases (20 bottles each) or 24 kegs..



Ancient Craft Imports

www.ancientcraftimports.com