



Wilkommen!

Welcome to our latest online magazine!

This edition is dedicated to our exclusively imported range of German BEERS – our carefully chosen specialty and classic styles have something for all Australian tastes and occasions.

Enjoy some mouthwatering reading and then order directly from us:

info@germanbeveragesaustralia.com.au

Until next time, cheers! 'Bis bald und Prost!'

Reimer and Louise Moeller



Leikeim Premium PILS

Leikeim WEIZEN

Leikeim KELLERBIER

Beers · Specialty

Kauerndorfer SCHWARZE (Black beer)

Leikeim STEINBIER ('Red hot' Stone beer)

Since 1887, Leikeim's craft beer brewing tradition - independent, proudly from the Franconia region of Bavaria, and family-run - is the backbone of their success.

Leikeim is "A Taste of Home": that unique feeling you experience with every sip!

- Reimer





Infosheet



Category

BEERS • CLASSIC

Name

Leikeim PREMIUM PILS

If you like your gold to be crisply triple-hopped, tart and tangy, this is the beer to take home.



Luminously sparkling, svelte and flavoursome on the tongue and bold to its dry, delicately bitter finish, this classic German Pilsener-style beer is a happy taste of home. With brewing barley unique to the Franconian region, the fine citrus taste of this full-flavoured Pils is a delightful drinking experience!

Ingredients

Brewed in accordance with the German Purity Law

- water
- barley malt
- hops

Original wort: 11.4 %

Alcohol content: 4.9 %









Tasting Tips Leikeim



Category



BEERS • CLASSIC

Name

Leikeim PREMIUM PILS

Origin

Brewery Brauhaus Leikeim
Town Altenkunstadt
Region Franconia, Bavaria

Characteristics

Brewing	Bottom-fermented
Original wort	11.4 %
Alcohol content	4.9 %
Colour	Clear, light gold
Aroma	Rich citrusy tones with light herbal notes

Ingredients

Brewed in accordance with the German Purity Law

- water
- barley malt
- hops

Flavour

Hops / tangy				
Full-bodied		0	0	0
Aromatic				

Tasting notes

Crisp and sparkling with full-flavoured tangy tartness, triple-hopped with fine citrus taste and a dry, delicate bitter finish.

Best enjoyed ...

Serving temp.	4° – 7°C
Glass form	Pilsener / tulip
Food pairing	As an aperitif, with steak, seafood, soft cheeses and salad.











Infosheet



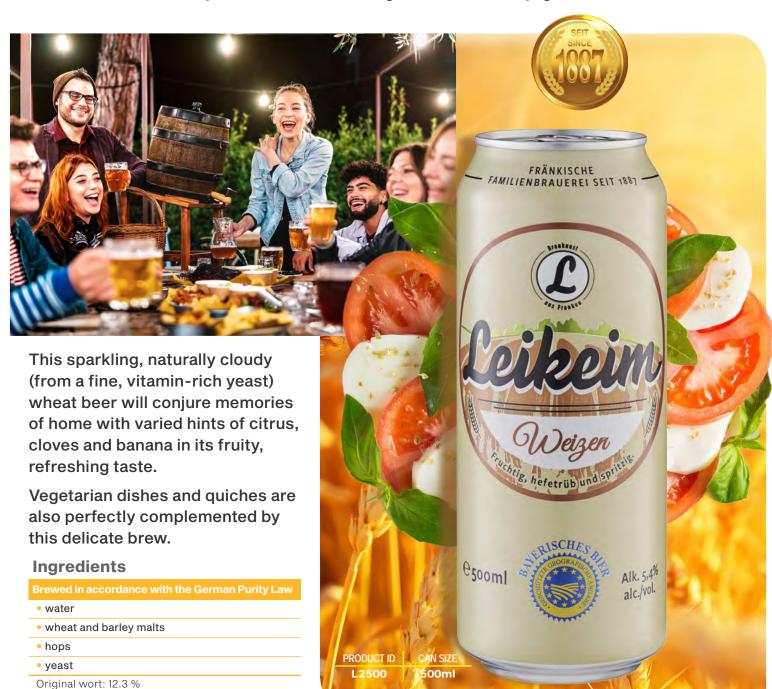
Category

BEERS • CLASSIC

Name

Leikeim WEIZEN (Wheat)

Your mozzarella, tomato and basil (pizza or salad) has found a perfect, fruity and crispy beer match.



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Alcohol content: 5.4 %





Tasting Tips Leikeim



Category



BEERS • CLASSIC

Name

Leikeim WEIZEN (Wheat)

Origin

Brewery Brauhaus Leikeim
Town Altenkunstadt
Region Franconia, Bavaria

Characteristics

Brewing Top-fermented
Original wort 12.3 %

Alcohol content 5.4 %

Colour Cloudy rich yellow with orange hues

Aroma Citrus, cloves (& banana!)

Ingredients

Brewed in accordance with the German Purity Law

- water
- wheat and barley malts
- hops
- yeast

Flavour

Hops / tangy

Full-bodied

Aromatic

Tasting notes

Refreshingly crisp and fruity-fresh with citrus fruits, yeast, banana and cloves, and a soft, clean finish.

Best enjoyed ...

Serving temp.	4° – 7°C
Glass form	Tall wheat beer glass
Food pairing	Caprese or similar salads and pizza, asparagus, quiches, vegetarian pastries.











Infosheet



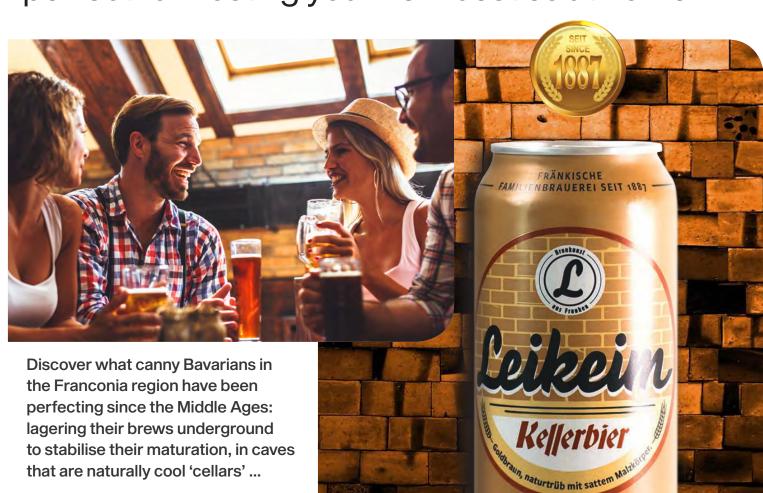
Category

BEERS • CLASSIC

Name

Leikeim KELLERBIER

"Brassy, nutty, sweet and opaque" – a rustic beer perfect for hosting your new besties at home.



Rich floral, herb and honey notes are not the only delights to emerge when this lager-style brew sees the light!

Ingredients

Brewed in accordance with the German Purity Law water barley malt hops yeast Original wort: 11.3 % Alcohol content: 4.9 % vol.

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PRODUCT ID





Alk. 4,9% alc./vol.

500ml



Tasting Tips Leikeim



Category



BEERS • CLASSIC

Name

Leikeim KELLERBIER

Origin

Brewery Brauhaus Leikeim
Town Altenkunstadt
Region Franconia, Bavaria

Characteristics

Brewing Bottom-fermented, unfiltered Franconian-style lager

Original wort 11.3 %

Alcohol content 4.9 %

Colour Copper, naturally cloudy

Aroma Nutty, honey & herb notes

Ingredients

Brewed in accordance with the German Purity Law

- water
- barley malt
- hops
- yeast

Flavour

Hops / tangy			
Full-bodied			
Aromatic			

Tasting notes

Natural unfiltered opaqueness and copper colours sweet honey & rich malty flavour with subtle hoppy character, well-rounded tartness & pleasant bitter finish.

Best enjoyed ...

Food pairing	Roasts, sausages and sauerkraut, shishkebabs with grilled veggies!
Glass form	Lager
Serving temp.	5° – 9° C











Here's 'Cheers' to the warm glow of hearth and home with this aromatic brew!

Your nose will know the roasted aromas of coffee and a touch of licorice at the same moment your eyes catch a glimpse of the fiery-red glimmer hiding

in this tangy, light-bodied black beer beneath its typically creamy head.

The hoppy, tangy notes of its heritage brewing will surprise and delight, its lightness of taste a dramatic contrast to the strong depth of rich, rippling colours.













Tasting Tips

Kauerndorfer SCHWARZE

Origin

Brewery Leikeim family of breweries

Town Altenkunstadt

Region Franconia, Bavaria

Characteristics

Brewing Bottom-fermented

Original wort 11.5 %

Alcohol content 4.9 %

Colour Deep black beer with a fiery red glimmer!

Aroma Roasted, a touch of licorice

Ingredients

Brewed in accordance with the German Purity Law

- water
- barley malt
- roasted barley malt
- hops

Flavour

Hops / tangy

Full-bodied

Aromatic

Tasting notes

Initial taste of noble coffee, roasted aromas and a touch of licorice. A characteristically subtle, tangy finish.

Best enjoyed ...

Serving temp. 6° – 10° C

Glass form Chalice or Classic Pilsener

Food pairing Roast pork, BBQ and sausage ('wurst') meats or pizza – pretty much any food, really!

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L2802





Luscious liquid amber, uniquely made according to one of the world's oldest brewing methods.

Five generations of northern Bavaria's Leikeim family stand behind this magnificent brew!

Malt sugar caramelised on red-hot stones infuses this rare brew with its honey-like aromas and slightly smoky taste, hints of caramel flavour and a delicate

beer-bitter finish.

Flip the swing-cap top of this new Aussie favourite today!



Steinbier













Leikeim STEINBIER

Origin

Brewery	Brauhaus Leikeim
Town	Altenkunstadt
Region	Franconia, Bavaria

Characteristics

Brewing	Bottom-fermented
Original wort	12.8 %
Alcohol content	5.8 %
Colour	Rich amber, caramel/light orange
Aroma	Caramel. honey-sweet

Ingredients

- water
- barley malts
- hops
- yeast

Flavour

Hops / tangy		0	
Full-bodied			
Aromatic			

Tasting notes

Naturally opaque and amber colours - slightly smoky with caramel flavour and delicate bitter finish.

Best enjoyed ...

Serving temp.	6° – 8° C
Glass form	Chalice
Food pairing	Roasts, venison, spicy cheeses (and apple fritters in beer batter with vanilla ice cream!)







PRODUCT GUIDE 2024

BEERS

Experience the taste of Germany!!

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Note: It is against the law to sell, supply or obtain alcohol for a minor (under 18 years).

German Beer & Wine and German Beverages Australia support the responsible service and consumption of alcohol.