



**Weissbierbrauerei Hopf** - Great Grandfather Johann Hopf isolated the famous Hopf yeast in 1905 and opened the brewery in the center of Miesbach in 1910. With this yeast he introduced to Bavaria the modern style of wheat beer with more fruit flavor and a hint of spice. Made with 67-70% wheat malt our beers are the most awarded wheat beers in Germany.

Hopf also uses open tank fermentation and krauenizing to insure the highest quality beers.

**Helle Weisse** 5.3%abv - considered by the German Agricultural Society the highest quality wheat beer in Germany since 1970. Our flavor profile comes from our yeast - hints of banana, pear, mango and papaya with a touch of clove. The best match for seafood and wild game.

**Dunkle Weisse** 5.0%abv - using exclusively dark malts, this is our darkest beer and lightest in alcohol. Surprisingly mild malt aromas blend with the banana fruit flavors for a perfectly balanced dark wheat beer.

**Spezial Weisse** 6.0%abv - Robert, the brewmaster developed this 6% festival style wheat beer to commemorate the 85th anniversary of our brewery. Released in **late August** in conjunction with our beer festival, this copper colored wheat beer is extremely smooth with hints of dried apricots and apples. It is really a crowd favorite. They now brew 2 batches a year because it has gotten so popular.

**Weisser Bock** 7.0%abv - our strong winter wheat beer. This is where our yeast goes to the most extreme flavors. Brewed only once a year in **December**, this beer takes our normal flavor characteristics and seems to add more tropical fruit like pineapple and coconuts with more spice - hints of coriander for an explosion of fruit and spice in a beautiful light red color.