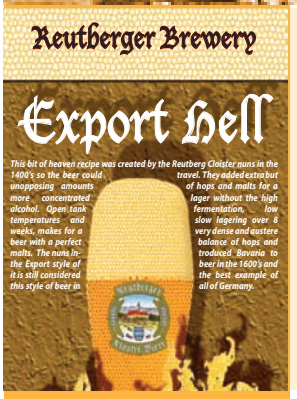
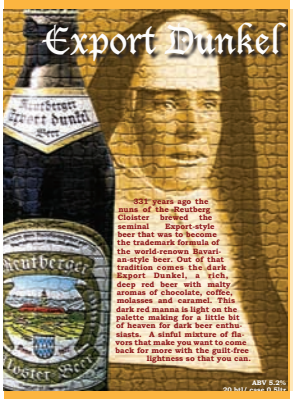


Export Hell

ABV 5.1%

This bit of heaven recipe was created by the Reutberg Cloister nuns in the 1400's so the beer could travel. They added extra but unopposing amounts of hops and malts for a more concentrated lager without the high alcohol. Open tank fermentation, low temperatures and slow lagering over 8 weeks, makes for a very dense and austere beer with a perfect balance of hops and malts.

- 20 btl/case .5ltr UPC: 6 899495 000206

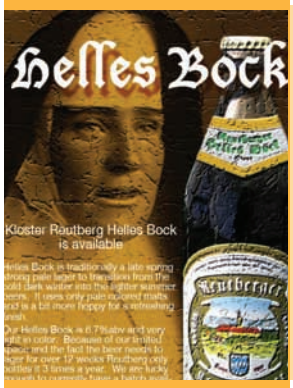


Export Dunkel

ABV 5.2%

331 years ago the nuns of the Reutberg Cloister brewed the seminal Export-style beer that was to become the trademark formula of the world-renown Bavarian-style beer. Out of that tradition comes the dark Export Dunkel, a rich, deep-red beer with malty aromas of chocolate, coffee, molasses and caramel. This dark red manna has a surprising guilt-free lightness to it.

- 20 btl/case .5ltr UPC: 6 899495 000213

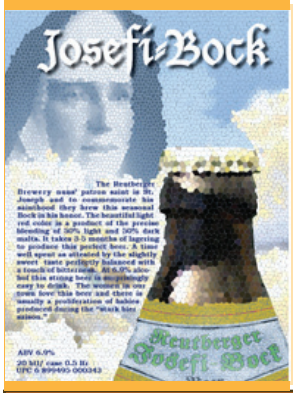


Helles Bock

ABV 6.7%

Reutberger Helles Bock: A golden Bock beer with rich aromatics, malt undertones and slightly sweet and nutty with very light hops. At 6.7% alcohol be careful how much you enjoy this full flavored beer.

- 20 btl/case .5ltr UPC: 8 994950 003322



Josefi-Bock

ABV 6.9%

The Reutberger Brewery nuns' patron saint is St. Joseph and to commemorate his sainthood they brew this seasonal Bock in his honor. The beautiful light red color is a product of the precise blending of 50% light and 50% dark malts. It takes 3-5 months of lagering to produce this perfect beer. Slighty sweet with a touch of bitterness.

- 20 btl/case .5ltr UPC: 6 899495 000343