



Klosterbrauerei Reutberger - our Franciscan nuns started brewing beer in Dortmund in the 1400's. The nuns then moved to Bavaria in 1617 when their current monastery was completed. They brought with them the recipes for the style of beer they had created, "Export". The "Export" style of beer they created is now the most prevalent style of beer brewed in Bavaria after wheat beer. The beers are dense, so they can travel, but austere. The lagering and second fermentation of our beers takes place between 0 -2 degrees Celsius. The exports take a total of 8 weeks brewing time and the Bock beers take 12 and 16 weeks before they are ready to drink. The longest lagered beers in the world and worth the wait.

They also use the brewing techniques of open tank fermentation and krauenizing.

"A day without a Reutberg is a risk to your health".

Export Helle 5.1%abv – This is one of Bavaria’s most famous beers. Hints of malt and dried aromatic herbs. This beer is full of flavor as it goes down so easily. Its flavor is distinct.

Export Dunkel 5.2%abv – Wow!!! Hints of chocolate, coffee, molasses and caramel. This dark lager uses only dark barley malts to achieve its brick red color. For all that flavor it is very light on the palate and can be drunk with dinner or dessert or with a cheese course. Our best selling Reutberg beer in America.

Helles Bock - at 6.7% you never know it until it is too late. A very light colored Bock beer. Dry with a hint of sweetness and that distinct Reutberger flavor it is so smooth and easy drinking for the amount of alcohol.

Josefi - Bock 6.9%abv - this beer is brewed once a year to commemorate the nuns patron Saint Joseph. After 16 weeks of brewing time this strong Bock 6.9%abv is copper in color and very smooth. A sweet nose and complex finish it too is very easy to drink.