



A dark silky coloured Bockbier with a glance of mahogany and a sumptuous creamy head of foam.

Einsiedler Doppelbock is typified by its malty and nutty flavours. Notes of roasted barley malts and raw coffee intensify its in depth flavour profile.

A strong and full-bodied palate from roasted notes and the slight aftertaste of chocolate will enchant your senses and delight our craftsmanship in turning this Doppelbock into true art.

INGREDIENTS:

- Brewing water originating from our own deep wells
- Barley malt
- Hops

PRODUCTIONSHEET:

- ABV: Alc. 7,8% Vol:
- Degree Plato: 18,5°
- IBU: 26
- Colour: Dark colour
- In depth malty taste

LOGISTICAL DATA:

- 20 x 0.5 L One Way
- 30L Steel Kegs
- Petainer 20/30 L (One Way Kegs)

