



# Einsiedler®




**FINE BEER SPECIALTIES  
FROM EINSIEDLER BREWERY  
CRAFTED IN CHEMNITZ**

**enjoy the moment**

[WWW.EINSIEDLER.DE](http://WWW.EINSIEDLER.DE)





# FINE BEER SPECIALTIES FROM EINSIEDLER BREWERY CRAFTED IN CHEMNITZ



The story regarding our private brewery with steeped tradition began on August 29th 1885. Founded as Einsiedler Brauhaus, by Emil Schwalbe, the brewery experienced an eventful development as Germany itself.

By the denationalization in 1990, Einsiedler Brauhaus took a dynamical development to a leading and independent brewery within the New German Federal States aka former East German States. Associated with investments of more than 30 millions of German Marks, Einsiedler Brauhaus met all the requirements to produce annually more than 400,000 HL of first-class quality beers. Today we have 60 coworkers employed on full-time basis.

Einsiedler Landbier, one of our leading brands, is renowned among the people living in the Saxon-Bohemian Ore Mountains, in cities as Chemnitz

and Dresden and throughout the German Federal State of Saxon.

In Einsiedel we have 7 wells coming from the Ore Mountains providing the first water. This water contains the greatest purity and perfection because of the complexity of the Stone Mountains that has been stored within the Ore Mountains and untouched by human hands. This deep water combined with the best raw materials and long lasting knowledge contribute to German Reinheitsgebot.

Get to know the Einsiedler brewing tradition during a tour through our brewery protected under the law of listed historical monuments. Discover and get yourself acquainted with the quality and craftiness of Einsiedlers brewing techniques. You would like to surprise friends, family and/or colleagues with an unforgettable tour, please, don't hesitate to contact us at +49 37209/661-30 or via email at [brauereibesichtigung@einsiedler.de](mailto:brauereibesichtigung@einsiedler.de)

Savour this moment and prize it dearly.



enjoy the moment

[WWW.EINSIEDLER.DE](http://WWW.EINSIEDLER.DE)



# EINSIEDLER LANDBIER

[www.einsiedler.de](http://www.einsiedler.de) | Since 1885

Rose gold coloured and inviting aroma capturing the many facets of typical summer grain and dried straw paired together with clean and gracious flavour of barley malts.

In addition to the malt note ist mild hop bitterness, the deep water from the Ore Mountains and carefully selected raw materials ideally round off the taste experience for the outdoorsmen.

## INGREDIENTS

Brewing water originating from our own deep wells

Barley malt

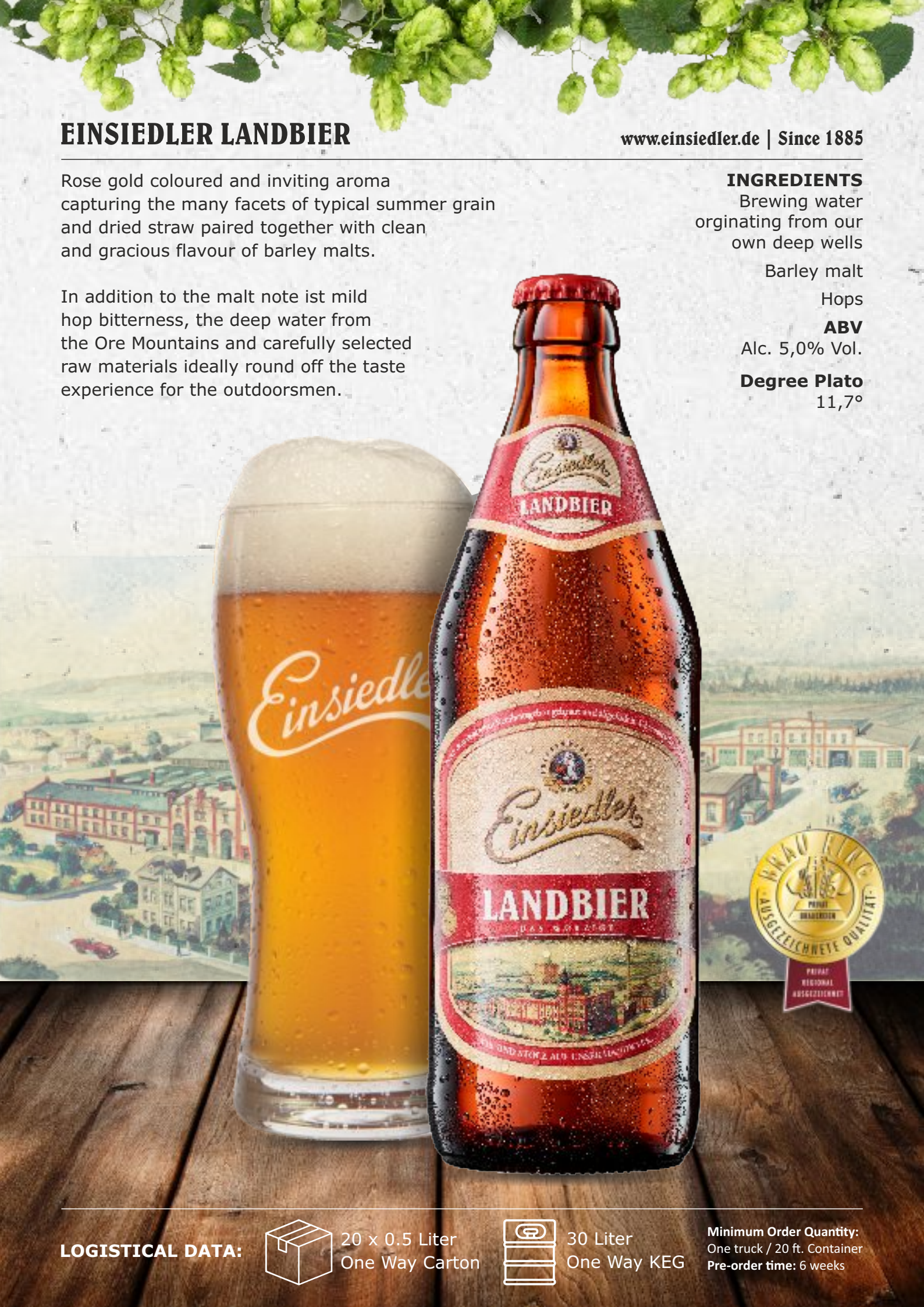
Hops

## ABV

Alc. 5,0% Vol.

## Degree Plato

11,7°



## LOGISTICAL DATA:



20 x 0.5 Liter  
One Way Carton



30 Liter  
One Way KEG

**Minimum Order Quantity:**  
One truck / 20 ft. Container  
**Pre-order time:** 6 weeks



# EINSIEDLER HELL

[www.einsiedler.de](http://www.einsiedler.de) | Since 1885

Our Helles – another specialty at Einsiedler Brauhaus – exemplary for restraint, subtle and highly drinkable beer. Einsiedler Hell is the synonym for refreshing beer with substance. The Einsiedler Hell has a golden yellow tone and a fine-pored foam which enhance the round and fuller bodied character.

By adding aromatic hops combined with fine light coloured barley malts this divine beer has become the reference among Germanys finest beer specialties.

## INGREDIENTS

Brewing water  
originating from our  
own deep wells

Barley malt

Hops

## ABV

Alc. 5,2% Vol.

## Degree Plato

11,8°



## LOGISTICAL DATA:



20 x 0.5 Liter  
One Way Carton



30 Liter  
One Way KEG

**Minimum Order Quantity:**  
One truck / 20 ft. Container  
**Pre-order time:** 6 weeks



# EINSIEDLER WEISSBIER

[www.einsiedler.de](http://www.einsiedler.de) | Since 1885

Wholehearted Weissbier with a pleasant fruity scent. Pale orange in colour, the Einsiedler Weissbier embodies this peculiar and recognizable style. But at Einsiedler we like to crank up a notch. This thirst quenching Weissbier with its fruity aromas followed by fine cloves and a hint of honey in the aftertaste meets everyone's expectations of a truly great genuine German Weissbier.

It's long lasting taste will tempt you to order more.

## INGREDIENTS

Brewing water  
originating from our  
own deep wells

Barley and Wheat malt

Hops

Yeast

## ABV

Alc. 5,2% Vol.

## Degree Plato

12,5°



## LOGISTICAL DATA:



20 x 0.5 Liter  
One Way Carton



30 Liter  
One Way KEG

**Minimum Order Quantity:**  
One truck / 20 ft. Container  
**Pre-order time:** 6 weeks



# EINSIEDLER ZWICKELBIER

[www.einsiedler.de](http://www.einsiedler.de) | Since 1885

Einsiedler Zwickelbier is a unique German specialty that represents the symbiosis of nature.

The purity of our well water in harmony with fine malt notes, the scent of fresh yeast and enjoyable hops synergizes what nature has to offer. Unfiltered, this mature beer with a hefty body and a nice hop bitterness brings all the ingredients together for a bold yet easy drinking beer.

## INGREDIENTS

Brewing water  
originating from our  
own deep wells

Barley malt

Hops

Yeast

## ABV

Alc. 5,2% Vol.

## Degree Plato

11,7°



## LOGISTICAL DATA:



20 x 0.5 Liter  
One Way Carton



30 Liter  
One Way KEG

**Minimum Order Quantity:**  
One truck / 20 ft. Container  
**Pre-order time:** 6 weeks



# EINSIEDLER HELL

[www.einsiedler.de](http://www.einsiedler.de) | Since 1885

Einsiedler Schwarzbier has a black silky glow with a decent aroma of roasted malts and dark chocolate notes.

A rich and earthy character that embellish the Einsiedler Schwarzbier brewed with the purest well water and carefully selected raw materials.

Tradition brewed to perfection.

## INGREDIENTS

Brewing water originating from our own deep wells

Barley malt

Hops

## ABV

Alc. 5,0% Vol.

## Degree Plato

11,7°



## LOGISTICAL DATA:



20 x 0.5 Liter  
One Way Carton



30 Liter  
One Way KEG

**Minimum Order Quantity:**  
One truck / 20 ft. Container  
**Pre-order time:** 6 weeks



# EINSIEDLER PILSENER

[www.einsiedler.de](http://www.einsiedler.de) | Since 1885

Connoisseurs of strong hoppy beers will adore our bespoke Einsiedler Pilsener. This iconic beer will check all the boxes and capture all the attention of many Pilsener drinkers around the world.

It sparkles a brilliant shade of pale with a rich, cloud-white head. Its noble hops empowers its lean and graceful body with a clean and crispy finish. This delicate Pilsner in its purest form will convince any Pilsner aficionado. Excellence is never an accident. It is always the result of high intention, sincere effort and intelligent execution.

## INGREDIENTS

Brewing water  
originating from our  
own deep wells

Barley malt

Hops

## ABV

Alc. 4,9% Vol.

## Degree Plato

11,4°



## LOGISTICAL DATA:



20 x 0.5 Liter  
One Way Carton



30 Liter  
One Way KEG

**Minimum Order Quantity:**  
One truck / 20 ft. Container  
**Pre-order time:** 6 weeks



# EINSIEDLER BOCK HELL

[www.einsiedler.de](http://www.einsiedler.de) | Since 1885

Our Bock Hell thrills every beer lover with its amber coloured glossy sheen and its thick head of foam.

This masterly crafted Bockbier with aroma of roasted malts and a hint of hay as well as elegant malt notes in addition a mild and subtle hoppiness will bring you happiness.

A first class Bockbier to cheer.

## INGREDIENTS

Brewing water  
originating from our  
own deep wells

Barley malt

Hops

## ABV

Alc. 6,8% Vol.

## Degree Plato

16,5°



## LOGISTICAL DATA:



20 x 0.5 Liter  
One Way Carton



30 Liter  
One Way KEG

**Minimum Order Quantity:**  
One truck / 20 ft. Container  
**Pre-order time:** 6 weeks



# EINSIEDLER DOPPELBOCK

[www.einsiedler.de](http://www.einsiedler.de) | Since 1885

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

## ABV

Alc. 7,8% Vol.

## Degree Plato

18,5°



## LOGISTICAL DATA:



20 x 0.5 Liter  
One Way Carton



30 Liter  
One Way KEG

**Minimum Order Quantity:**  
One truck / 20 ft. Container  
**Pre-order time:** 6 weeks



# EINSIEDLER RADLER

[www.einsiedler.de](http://www.einsiedler.de) | Since 1885

Einsiedler Pilsener meets natural Lemonade with gentle notes of Grapefruit.

Once chilled then Einsiedler Radler, naturally cloudy, testifies of excellent taste and becomes ultimately the ideal thirst quenching Shandy of our region.

## 50% Einsiedler Pilsener

(Brewing water originating from our own deep wells, Barley Malt, Hops)

## 50% naturally cloudy Lemonade

(Water, Sugar, 3,9% concentrated Lemon juice, concentrated Orange juice, CO2, concentrated Lime juice, natural Lemon aroma including different natural flavors, Stabilisator by Locust Bean Gum, Antioxidant, Ascorbic Acid)

## INGREDIENTS

50% Einsiedler Pilsener  
50% Naturally cloudy  
Lemonade

## ABV

Alc. 2,4% Vol.

## Degree Plato

10,2°



## LOGISTICAL DATA:



20 x 0.5 Liter  
One Way Carton



30 Liter  
One Way KEG

**Minimum Order Quantity:**  
One truck / 20 ft. Container  
**Pre-order time:** 6 weeks



# EINSIEDLER FASSBRAUSE HIMBEERE

[www.einsiedler.de](http://www.einsiedler.de) | Since 1885

„It tastes just like it used to be...”

The sparkling and fresh taste delights children and awakens childhood memories in adults.

Well chilled, Einsiedler Seltzer is the ideal summer thirst quencher for the whole family.

full-fruited raspberry flavour light red color

## Nutritional information/100ml

Energy/Nutrients	Content
Energy content	8kJ / 2kcal
Fat	< 0,5g
Of which saturated fats	< 0,1g
Carbohydrates	< 0,5g
Of which sugar	< 0,5g
Protein	< 0,5g
Salt	0,02g

## INGREDIENTS

Water, carbon dioxide, black carrot juice concentrate, acidifier citric acid, sweeteners: cyclamate, acesulfame K, saccharin, sugar, aroma.



## LOGISTICAL DATA:



20 x 0.33 Liter  
One Way Carton

Minimum Order Quantity:  
One truck / 20 ft. Container  
Pre-order time: 6 weeks



# EINSIEDLER FASSBRAUSE WALDMEISTER

[www.einsiedler.de](http://www.einsiedler.de) | Since 1885

„It tastes just like it used to be...”

The sparkling-fresh taste delights children and awakens childhood memories in adults. Well chilled, Einsiedler Seltzer is the ideal summer thirst quencher for the whole family.

full-fruited woodruff taste light green color

## Nutritional information/100ml

Energy/Nutrients	Content
Energy content	13kJ / 3kcal
Fat	< 0,5g
Of which saturated fats	< 0,1g
Carbohydrates	0,6g
Of which sugar	0,6g
Protein	< 0,5g
Salt	< 0,01g

## INGREDIENTS

Water, carbon dioxide, acidifier citric acid, coloring foodstuffs (Concentrate of apple, safflower and lemon), fruit juice concentrate (made of apple, pear and grape), sweeteners: sodium cyclamate, acesulfame K, saccharin sodium, natural aroma, colourant diamond-blue FCF



## LOGISTICAL DATA:



20 x 0.33 Liter  
One Way Carton

Minimum Order Quantity:  
One truck / 20 ft. Container  
Pre-order time: 6 weeks



# EINSIEDLER SOMMERBRAUSE

[www.einsiedler.de](http://www.einsiedler.de) | Since 1885

Exotic sparkling lyrical refreshing  
With our new Summer Seltzer you get a piece  
of vacation home.

Enjoy this exotically refreshing thirst quencher  
best cooled.

Soft drink with exotic flavour and sweeteners

## Nutritional information/100ml

Energy/Nutrients	Content
Energy content	14kJ / 3,0kcal
Fat	< 0,5g
Of which saturated fats	< 0,1g
Carbohydrates	0,6g
Of which sugar	0,6g
Protein	< 0,5g
Salt	< 0,01g

## INGREDIENTS

Water, sugar, carbon dioxide,  
acidifier citric acid,  
coloring concentrate of  
safflower, sweeteners:  
sodium cyclamate,  
acesulfame K,  
saccharin sodium and  
sucralose, aroma,  
coloring agent from  
carminic acid



## LOGISTICAL DATA:



20 x 0.33 Liter  
One Way Carton

Minimum Order Quantity:  
One truck / 20 ft. Container  
Pre-order time: 6 weeks



A man with short brown hair, wearing a grey button-down shirt and tan trousers, is sitting on a wooden structure in a brewery. He is holding a bottle of Einsiedler beer in his right hand and smiling at the camera. The background is filled with large, dark wooden machinery, including a large wheel on the left and various pipes and valves. The lighting is warm and focused on the man.

# Enjoy your Einsiedler moment.

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