

WEIZEN-BOCK





Ayinger Brewery
Aying, Bavaria, Germany
Est. 1878

WEIZEN-BOCK

Ayinger Brewery, in Bavaria, has long been known for the superb quality of Ayinger Brau-Weisse (light wheat beer) and Ur-Weisse (dark wheat). For a brewery of modest size, Ayinger has some of the widest distribution and best sales growth in the US - and for good reason: in most competitions they place at the top; beer writers & bartenders love them; even other German breweries acknowledge their quality.

Completing the wheat beer trifecta is Ayinger Weizen-Bock, a powerful and astonishing winter seasonal. Made from a grist of 60% wheat and 40% barley malt, Weizen-Bock gains deep complexity from a blend of specialty malts and from decoction mashing. It is seasoned with Hallertau Tradition hops and fermented with the classic Ayinger weizen top-fermenting yeast. Available in limited quantities, this is a beer that will restore your faith in flavor and bring new significance to your taste buds. *Available November - February.*

Tasting notes: Classic Bavarian weizen beer aroma suggesting spice and cloves; smooth body from wheat; extravagant, elegant, pinpoint conditioning. The flavor offers the essence of the wheat harvest, fresh-baked bread, your grandmother's vegetable soup, maybe even - somehow - the sunshine of a fall day. In the finish, fruity yeast melds with warmth and suggestions of tropical fruit, cloves and banana.

Serving Suggestions: Hearty German cuisine - smoked pork chops, sauerkraut and sausages; full-flavored game or duck; Weizen-Bock can pair beautifully with spicy Mexican or Indian cuisine. A memorable digestif or nightcap; or match with apple strudel for dessert. Serve in the classic weizen swirl glass or an oversized wine glass.

Product Size & Quantity:
20/16.9-oz. (500 ml) bottles.

OG: 1.067 ABV: 7.1% Color: 16 EBC (8 SRM) IBU: 10



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Ayinger Weizen-Bock
16.9 oz. (500 ml) bottle



0 85725 32209 5

Ayinger Weizen-Bock
case 20/16.9 oz. (500 ml) bottles

