

Hand-crafted,
Certified Organic
beers of distinction
are a Pinkus-Muller
family tradition.

Munster, Germany - Est. 1816

Pinkus

ORGANIC



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Munster, Germany
Est. 1816

The city of Munster, in Westphalia, Germany, was the historical home to over 150 breweries. Today, only one remains: Pinkus-Muller Brewery, family owned and operated since it was established. Pinkus made a commitment to full organic production in 1980, becoming the first modern brewery to do so.



ABCERT AG



Pinkus Organic Ur-Pils

Taste: Brilliant golden color; light to medium body; well-balanced with a dry finish. Clean, bright hops and fresh malt character.

Serving Suggestions: Trout Almandine, fresh salmon, hors d'oeuvres, Quiche Lorraine, Cobb salad, gazpacho, tabouli, garlic and shallot sauces, thick potato chips, fresh strawberries or cherries. Serve in tumblers at 45 degrees F.

History: Golden pilsner with a snap of hop bitterness was developed in Pilsen, Bohemia (now the Czech Republic), in the mid-19th century. Versions of the style made in Germany are called "pils." Like the original, Pinkus Ur-Pils is made with organic malt and hops.

Product size and quantity: Case of twenty 16.9-oz (500 ml) bottles.

Alcohol by Volume: 5.2%

Pinkus Organic
Ur Pils



Pinkus Organic
Hefe-Weizen
16.9-oz bottle



Pinkus Organic Hefe-Weizen

Taste: Very light body and pale straw color; crisp, dry, spritzzy and refreshing, with a note of spice on the finish.

Serving Suggestions: Smoked trout salad, schnitzel, choucroute garni (sausages, ham and bacon served over sauerkraut), spinach salad with boiled shrimp, gazpacho. Serve in the classic narrow-waisted weizen glass; a lemon slice as garnish is a personal choice.

History: Wheat beer is a Bavarian specialty. In the 16th century, the Electors of Bavaria declared beer made from wheat to be a monopoly of the state, which it remained for centuries.

Product size and quantity: Case of twenty 16.9-oz (500 ml) bottles.

Alcohol by Volume: 5.1%



Pinkus Organic Munster Alt

Taste: Pale glowing, golden color with excellent herbaceous aroma, delicate fruit-acid palate, and long dry finish.

Serving Suggestions: Cured ham, sweetbreads, lasagna, as an aperitif with a dash of flavored syrup (raspberry, lime, or cherry), light breads, croissants, pizza, corn tortillas. Serve in small tumblers and garnish with fresh fruit if desired.

History: Alt is the German word for "old" or "original" and this ale is certainly among the earliest German beer styles. Today, alt is a specialty of Westphalia, in Northern Germany.

Product size and quantity: Case of twenty 16.9-oz (500 ml) bottles.

Alcohol by Volume: 5.1%

Pinkus Organic
Munster Alt



Pinkus Organic
Jubilate



Pinkus Organic Jubilate

Taste: Deep amber-brown color with great depth and richness; a medium-to-full-bodied celebratory lager with an elegant hop finish.

Serving Suggestions: Classic German cuisine: smoked meats, potatoes, sauerkraut; great with hearty bread and deli sandwiches.

History: First brewed in 1966 to commemorate the 150th anniversary of Pinkus Brewery, Jubilate pays tribute to German lagers of the early 19th century, crisp and with some caramel notes from dark malt.

Product size and quantity: Case of twenty 16.9-oz (500 ml) bottles.

Alcohol by Volume: 5.1%

