



Since 2003, we have been looking back on an eventful beer tradition and have developed our recipes to the point where we can offer you our three regular varieties all year round.

"Höllenbräu" is brewed exclusively according to the **German Purity Law** and we only use selected hops, malt and fresh yeast. We would also like to make special mention of our **soft Psair spring water**, which is ideal for brewing beer with a hardness level of less than 3%. In addition, our clean, alkaline water is revitalised by **Grander technology**, the basis for excellent brewing.

OUR LIGHT BEER	Original gravity: Alcohol content:	13,0% 5,0%	0,3 L 3,50 € 0,5 L 5,80 €
Ingredients: Pilsner- Munich- Vienna and Caramalz, Hallertauer Perle and Saphir	Probably the most popular type of beer in the world, our Helles is charac- terised by its radiant golden colour with firm, fine-pored foam. Due to the storage at 0.6 bar, our Helles is particularly pleasant to drink and is rounded off by the fine hop note.		
OUR OKTOBERFEST BEER MÄRZEN	Original gravity: Alcohol content:	14,0% 5,5%	<mark>0,5 L</mark> 5,80 €
Ingredients: Pilsner- Melanoidin- Carared and Caramalz, Hallertauer Perle and Mittelfrüh	ls a strong, spicy, full-bodied beer with an elegant reddish colour, firm, fine- pored foam, with the hops in the background.		
OUR WHEAT	Original gravity: Alcohol content:	13,0% 5,0%	<mark>0,5</mark> L 5,80 €
Ingredients: Wheat- Pilsner- Munich and Caramalz, Hallertauer Perle and Saphir	A classic wheat beer with a brilliant dark yellow colour, fine-pored foam, full-bodied taste and reminiscent of banana.		
OUR STOUT	Original gravity: Alcohol content:	13,0% 4,8%	<mark>0,5 L</mark> 5,80 €
Ingredients: Pilsner- Chocolate- and Caramalz and Hallertauer Perle	ls a top-fermented beer characterised by its deep black colour, a strong coffee aroma and very little carbon dioxide. The hops play a subordinate role here. In addition, the fine chocolate aroma and the slightly smoky note round		

Our beer also to take away in the 1 litre swing top bottle € 10.00

off our stout.