INDII Brew Club

August 2025



Schlenkerla ("Heller-Bräu" Trum) / **Aecht Schlenkerla Rauchbier – Kräusen**

Rauchbier / 4.5% ABV / 30 IBU / 135 CAL / Bamberg, Bayern

3.50

In the world of German brewing, Kräusen refers to the intense proliferation of bubbles and foam formed during fermentation of a young or “green” beer. And Aufkräusen (literally to kräusen it up), refers to a historic brewing technique in which some green beer is added to a fully-matured lager. This is a very old and very typically German tradition, and today even English-speaking brewers refer to this technique as krausening. Krausening brings the vibrant freshness of young beer to the more refined, austere flavors of a fully-matured lager. Aecht Schlenkerla Kräusen is an amber-colored, unfiltered lager beer with beautiful malt flavors and a slight smokiness. It matures for months in the deep rock cellars underneath the Schlenkerla brewery and is krausened with Aecht Schlenkerla Rauchbier just before kegging. Quaffable and with a pleasantly moderate level of alcohol, Aecht Schlenkerla Kräusen is an ideal refreshment for the warmer months.



Augustiner-Bräu München / **Oktoberfest Bier (2025)**

Festbier / 6.3% ABV / 189 CAL / Munich, Bayern

4.00



Staatliches Hofbräuhaus München / **Dunkel / Dunkel Gold**

Lager - Munich Dunkel / 5.5% ABV / 23 IBU / 165 CAL / Munich, Bayern

3.70

Dark beer existed in Bavaria long before light beer. This was the first type of beer to be brewed at Hofbräuhaus when it was founded. Today, when beer-lovers all over the world talk about dark beer, they usually mean a Munich style beer. Today, Hofbräu Dunkel - the archetypal Bavarian beer - is still as popular as ever. With its alcoholic content of around 5.5% volume and its spicy taste, it’s a refreshing beer that suits all kinds of occasions. A beer in the traditional Munich style!



Paulaner Brauerei / **Paulaner Oktoberfest Bier**

Festbier / 6% ABV / 180 CAL / Munich, Bayern

3.50

Ever since 1818 we have brewed our bottom-fermented Oktoberfest Bier during Oktoberfest – Germany’s favourite Oktoberfest beer and a true institution in Munich. The glass is full of October sunshine, strong and golden. The perfect balance of a light taste of hops and a strong note of malt. A feast of a beer, which always goes down well. This beer is only brewed for the Oktoberfest. That’s where it belongs, along with all the fun of the fair like the Ferris wheel and roasted almonds. The fact that we can brew this beer every year for the Oktoberfest is an honour and a pleasure. We belong to the 6 breweries, which have the exclusive permission to supply their beer at the largest folk festival in the world where we serve over a million litres in our beer tents – brought to your table by waitresses who easily carry ten 1 litre...



Spaten-Franziskaner-Löwenbräu-Gruppe / **Spaten Oktoberfestbier**

Festbier / 5.9% ABV / 23 IBU / 177 CAL / Munich, Bayern

3.60

This golden strong lager (Festbier) is brewed for the Oktoberfest in Munich. It is not the same as the darker Ur-Märzen sold as Oktoberfest in the US and elsewhere.



Ayinger Privatbrauerei / **Celebrator**

Bock - Doppelbock / 6.7% ABV / 24 IBU / 201 CAL / Aying, Bayern

3.80

A beer that has a dominant malty taste. This beer’s origins in a monk’s recipe are reflected in its heartiness. The Pope of Beers, Conrad Seidl, describes it as: “Almost black with a very slight red tone, a sensational, festive foam and truly extraordinary fragrance that at first summons up visions of greaves lard. The first taste is of mild fullness with an accompanying coffee tone, which becomes more dominant with the aftertaste. There is very little of the sweetness that is frequently to be tasted with doppelbock beer.” The Ayinger Celebrator has been ranked among the best beers of the world by the Chicago Testing Institute several times and has won numerous medals.