

Köstritzer Schwarzbier



Product information

It's first-class, refined ingredients, a unique recipe and a passionate brewing tradition that make Köstritzer Schwarzbier the most popular schwarzbier in Germany. The unique process of roasting barley into the finest roasted malt gives the dark beer its unique malty aroma and an incomparable character. A very special beer experience.

Product description	beer
Alcohol in % vol	4,8
Brewing method	Untergärig
Category of beer	Vollbier
Gravity %	11,4
Carbon dioxide g/l	5,2
Bitter units (IBU)	26
Ingredients	water, MALTES BARLEY, hops, hop extract
Storage recommendation	KÜHL UND DUNKEL

Nutritional values

	100ml
Energy	42 kcal / 173 kj
Fat	0 g
of which: saturates	0 g
Carbohydrate	2,5 g
of which: sugar	0 g
Protein	0 g
Salt	0 g

Compulsory labelling Drinks list

Allergens	grains containing gluten (malted barley)
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Manufacturer

Köstritzer Schwarzbierbrauerei GmbH

Heinrich-Schütz-Straße 16
07586 Bad Köstritz