



BRAUEREI WIRTSCHAFT

**MENU
BEER
FOOD
SNACKS
DRINKS**

BRAUEREI LÄDELE • BIERKELLER

TAVERN SINCE 1466



OVER 550 YEARS ON THE HILL – A PASSIONATE BREWER

In 1466 the right to bake, boil and to butcher was given to the inn, situated at the court-yards of the hill, and since 1757 our family has been running the brewery – now in its ninth generation. Hardly any other brewery can boast such a long tradition and such a wealth of experience.

We wish you a few pleasant hours in our brewery inn. Our team and head manager Thomas Graf will be pleased to entertain you with tasty food and delicious Berg beer specialities.

Best wishes Beate and Uli Zimmermann

BEER & BAKING PARLOUR

On 12 July 1466 'the inn near the home-steads on the mountain with the right to bake, distil, boil, measure salt and other butcher's activities' was first mentioned in a document.



*Celebrate in the brewery & bakery
with up to 40 people*













Brew, bake, tap and sample your-
self – our offers at the brewery and
bakery:

- Beer sampling with a beer sommelier
- Beer & bread baking
- Beer Brewing Course
- Conferences and meetings
- Celebrations for up to 40 people



BEER

BARLEY/MALT 	HOP 	VAT FER- MENTATION/ RIPENING 	% ALCOHOL	% STAMMWÜRZE		LITRE	€
BERG ULRICHSBIER							
Light barley malt and roasted malt	Hallertauer Magnum, Tettnanger Perle	Vat fermentation and two-tank ripening with ripples	5.3	12.7		0.3 0.5 1.0	3.00 3.80 7.40
BERG O-HELL							
Light barley malt	Tettnanger Herkules and Tettnanger Tradition	Vat fermentation and two-tank ripening with ripples	5.0	11.9		0.3 0.5 1.0	2.80 3.50 6.80
BERG HEFE-WEIZEN							
Wheat, barley malt and wheat caramel malt	Tettnanger Perle	The yeast rises upwards in the open fermenting tub, is then sieved with a large spoon and added to the next brew	5.1	12.7		0.3 0.5 1.0	2.90 3.70 7.20
BERG 3-KORN-HEFEWEIZEN*							
Brewed with 3 different grains**: wheat and barley malt. The 3rd grain is spelt malt	Tettnanger Aromahopfen**	The yeast rises upwards in the open fermenting tub, is then sieved with a large spoon and added to the next brew	5.1	12.7		0.5 1.0	3.70 7.20
BERG KRISTALL-WEIZEN							
Wheat, barley malt and wheat caramel malt. Fine effervescence with 7 g of carbon dioxide	Tettnanger Perle	The yeast rises upwards in the open fermenting tub, is then sieved with a large spoon and added to the next brew	5.1	12.7		0.5 1.0	3.70 7.20
BERG PILS							
Light Albkorn barley malt	Hallertauer Magnum, Tettnanger Tradition, Tettnanger Aromahopfen, Tettnanger Perle	Vat fermentation and two-tank ripening with ripples	5.0	11.9		0.3 0.5	3.00 3.80
BERG SCHÄFLESHIMMEL*							
Organic yeast** from Alb lentil production	Tettnanger Aromahopfen**	Vat fermentation and two-tank ripening with ripples	5.3	12.6		0.33	3.10
BERG JUBEL BIER*							
Light barley malt	Wet: Hallertauer Magnum, Tettnanger Perle Dry: Tettnanger Aromahopfen	Classic two-tank ripening at 9.5°C dropping to -1°C. Dry hopping	5.3	12.6		0.3 0.5 1.0	3.10 3.90 7.60

“GULP” BEER SAMPLER

0.1 l 1.60 €


“QUARTET” BEER SAMPLER

4 x 0.1 l 5.20 €

You taste and experience the difference between Ulrichsbier, Original-Hell, Hefe-Weizen and Pils in 0.1 l glasses.
Can you smell banana, caramel or clove? Does the colour remind you of amber, brass or honey? Try it!



** Organic yeast and hops

 In a flip-top bottle

 In a bottle

 On tap

* 
DE-ÖKO-006



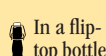
BEER

ALCOHOL-FREE

BARLEY/MALT 	HOP 	VAT FERMENTATION/ RIPENING 		LITRE	€
BERG MARIA-ANNA ALCOHOL-FREE SHANDY					
Light barley malt, roasted malt and dark caramel malt	Tettnanger Tradition, Tettnanger Perle	Shandy made using 50 % Cyriakus and 50 % naturally cloudy lemonade		0.3	3.00
BERG CYRIAKUS ALCOHOL-FREE BEER					
Light barley malt, roasted malt and dark caramel malt	Tettnanger Tradition, Tettnanger Perle and Tettnanger Calista	Especially brewed natural beer speciality – dry hopped with Tettnanger Aromahopfen		0.3	3.00
BERG HEFE-WEIZEN ALCOHOL-FREE					
Wheat, barley malt and wheat caramel malt	Tettnanger Perle	From an open fermenting vat, the alcohol-free hefe-weizen is aged in a cold cellar for a long time		0.5 1.0	3.70 7.20

SEASONAL

BARLEY/MALT 	HOP 	VAT FERMENTATION/ RIPENING 	% ALCOHOL	% STAMMWÜRZE		LITRE	€
BERG MÄRZEN FROM THE END FEBRUARY							
Light barley malt, cara special malt	Tettnanger Tradition, Tettnanger Aromahopfen	Vat fermentation and two-tank ripening with ripples	6.1	14.5		0.3 0.5 1.0	2.90 3.70 7.20
BERG MAI-BOCK FROM THE END APRIL							
Light barley malt, light caramel malt	Tettnanger Tradition, Tettnanger Saphir	Vat fermentation and two-tank ripening with ripples	7.1	16.4		0.3 0.5 1.0	3.50 4.20 8.20
BERG HERBSTGOLD FROM THE END AUGUST							
Light barley malt, light and dark caramel malt and Caramünch	Tettnanger Aromahopfen	Vat fermentation and two-tank ripening with ripples	4.1	10.1		0.3 0.5 1.0	2.80 3.50 6.80
BERG ST. ULRICHSDRINK FROM OCTOBER							
Light barley malt, roasted malt, light and dark caramel malt	Hallertauer Magnum and Tettnanger Perle	Vat fermentation and two-tank ripening with ripples	7.1	16.4		0.3 0.5 1.0	3.50 4.20 8.20
BERG WEIZEN-BOCK FROM OCTOBER							
Wheat, barley malt, wheat caramel malt and dark caramel malt	Tettnanger Perle	The yeast rises upwards in the open fermenting tub, is then sieved with a large spoon and added to the next brew	7.1	16.4		0.5 1.0	4.20 8.20
BERG WEIHNACHTSDRINK FROM NOVEMBER							
Light barley malt, roasted malt, light and dark caramel malt	Hallertauer Magnum and Tettnanger Perle	Vat fermentation and two-tank ripening with ripples	5.8	13.6		0.3 0.5 1.0	2.90 3.50 6.80



FOOD

TO START

€

BEEF BROTH WITH BEER BATTER PANCAKE **4,90**

Rich beef broth with strips of our savoury beer batter pancake and with fresh chives

BEEF BROTH WITH MAULTASCHE **5,20**

Our Swabian version of Ravioli filled with mince meat and spinach with fresh chives

GOAT CREAM CHEESE TART **10,50**

Fine goat cream cheese tart refined with Berger honey served with a crisp salad bouquet with our homemade beer dressing



FRESH GARDEN SALADS

WE RECOMMEND TO EACH DISH **4,90**

COLOURFUL SIDE MIXED SALAD

With our signature creamy beer dressing served with traditional German potato salad

HOMEMADE POTATO SALAD **4,90**

According to a traditional house recipe, simply delicious

CRISPY, COLORFUL MIXED GREENS **8,90**

Of various leaf salads, raw vegetable salads in strips, refined with our creamy beer dressing and our Weggle from the stone oven

We recommend:
HEFE-WEIZEN

GRILLED SALMON TROUT FILET **18,90**

from the fish farm in Dattenhausen with crisp, colorful mixed salad and our delicious beer dressing

ADD PAN PORCINI MUSHROOMS **10,40**

GOAT CHEESE SALAD **15,90**

With creamy **Ensmader Greek*** – made the feta-style

For take away: salad dressings
and other delights in our
BrauereiLädele



This symbol stands for vegetarian dishes.

We are happy to fulfil your requests on changes on any side dishes.
We charge an additional 1 € for any changes you wish to make.
Please ask for informations on **Allergens**.

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DE-ÖKO-006

FOOD

GOOD OLD “SWABIAN”

€

LENTILS WITH SPÄTZLE

12,90

Regional Lentils – Späth's II,*

seared with bacon bits and onions in a beer vinaigrette served with home-made Spätzle, (traditional “Swabian” noodles) and a pair of delicious frankfurter style sausages

SOUR TRIPES — A SWABIAN SPECIALITY

8,40

Optionally with our Weggel from the stone oven, refined with brewer's yeast

TRADITIONAL SALAD MADE FROM THINLY SLICED COLD MEAT

CLASSIC

8,50

With onions and gherkins tossed in an oil and vinegar dressing, in addition with our Bierweggle from the stone oven

ALLGAUER-STYLE

9,40

Sliced cold meat salad with tangy emmentaler cheese, in addition with our Bierweggle from the stone oven

PAN FRIED MAULTASCHEN

11,90

Our Swabian version of Ravioli filled with mince meat and spinach, on a bed fried onions served with traditional German potato salad

We recommend:

3-KORN-HEFEWEIZEN*

CHEESE “SPÄTZLE”

12,90



Swabian “Mac & Cheese”, traditional home made egg noodles with melted tangy-aromatic mountain cheese, served with roasted and caramelized onions along with our signature side salad drizzled with our home-made beer dressing

EGGPLANT “SCHNITZERL”

14,90



Baked in brewer's grains and fried in finest rapeseed oil on fruity tomato lentils sauce

*Regional Lentils – Späth's II**

Our cold cut salads and other delights, we have also for take away in our brewery shop



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DE-ÖKO-006

FOOD

BRAUEREI WIRTSCHAFT CLASSICS

BREWERS-BURGER

Crispy Bierweggle sprinkled with shredded spelt, filled with pork loin steak from Upper Swabia regional pig, spicy herb beer mustard topping, garnished with lettuce, tomato and onion rings, there is also crunchy greens, colorfully mixed



We recommend:
JUBEL BIER*

12,50

SCHNITZEL FROM LOCALLY BREED PORK

Thinly cut pork, breaded in brewers grain and pan fried in rapeseed oil served with crispy French fries

13,80

BRAISED BEEF GOULASH

In a rich "Ulrichsbier" gravy with home-made Swabian bread dumplings

14,50

GIANT CRISPY ROASTED

PORK-KNUCKLE

With rich "Ulrichsbier" gravy served with a home-made traditional German potato salad

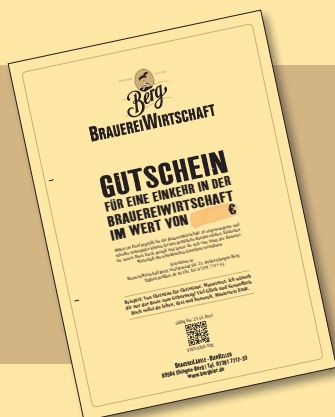
14,50

We recommend:
ULRICHSBIER

GRASS-FED SWABIAN BEEF

Traditional pan-fried rump steak topped with crispy, deep fried onions with home-made Spätzle (Traditional swabian noodles)

24,90



OUR GIFT TIP

- Future stops at the brewery
- Brewery visit
- Beer brewing course 'brew your own beer'
- Purchases at the beer cellar and brewery shop
- All Berg beer specialities chilled
- With great gift ideas



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FOOD

FOR OUR LITTLE ONES

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- PORTION OF FRIES

with ketchup or mayonnaise

4,00
- PORTION OF SPÄTZLE

Swabian noodles with gravy

4,00
- HALF FRENCH FRIES AND HALF SPÄTZLE

Swabian noodles with gravy

4,50
- ONE “MAULTASCHE”

Large swabian ravioli served with German potato salad

5,90
- JUNIOR-SCHNITZEL

Crumbed and pan fried pork served with fries and ketchup or mayonnaise

6,90



DESSERTS WITH LOCALLY
MADE ICE CREAM

- BAKED APPLE FRITTERS

In a beer batter, served with vanilla ice cream

6,50
- CRÈME-BRÛLÉE

Made from our home brewed yeast-wheat beer served with hazelnut ice cream

5,90
- MIXED ICE CREAM CUP

3 scoops to chose with whipped cream

5,20
5,90
- OUR ICE CREAMS

Vanilla, strawberry, chocolate, hazelnut, Stracciatella “Ulrichsbeer” ice cream

one scoop
one scoop

1,80
2,00

We recommend:
HEFE-WEIZEN

All products are provided from local farmers

We are happy to fulfil your requests on changes on any side dishes.
We charge an additional 1 € for any changes you wish to make.

DRINKS

BEER APERITIFS AND FIZZY DRINKS

€

PERLE BIÈRE

Berg Hefe-Weizen topped with a delicately sparkling wine

0,1l

3,20

POMEGRANATE WEIZEN

Berg Hefe-Weizen with pomegranate syrup

0,2l

3,80

ELDERFLOWER WEIZEN

Berg Hefe-Weizen with elderflower syrup
from the Swabian Alb

0,2l

3,80

APEROL SPRIZZ

Aperol topped up with delicately sparkling wine
and sparkling mineral water

0,2l

5,40

FRUIT BRANDIES & BITTERS

€

ST. ULRICHS-BIERBRAND

THE FINEST BIERBRAND 38 %

The Berg brewery's original documents from 1466
and 1756 refer to the right to bake, boil and distil.
St. Ulrich Bierbrand is so special because it's
distilled from Ulrichsbier and not from draff,
pomace or yeast as standard.

TO TAKE HOME FROM OUR BREWERY SHOP



2 cl

3,20

FRUIT BRANDY 38 %

apple and pear

2 cl

2,60

FINE KIRSCH 40 %

2 cl

2,90

PEAR BRANDY 40 %

2 cl

2,90

RASPBERRY BRANDY 40 %

2 cl

2,90

ALB MEADOW HERB LIQUEUR 30 %

Weine & Getränke Denkingen

2 cl

2,60

JÄGERMEISTER 35 %

2 cl

3,00

UNDERBERG 44 %

2 cl

3,00

RAMAZZOTTI 30 %

2 cl

3,00

DRINKS

SOFT DRINKS		€
MARIA-ANNA alcohol-free shandy 50% Cyriakus and 50% naturally cloudy lemonade	0,3 l	3,00
CYRIAKUS alcohol-free beer Natural beer speciality – dry hopped with Tettnanger Aromahopfen	0,3 l	3,00
HEFE-WEIZEN alcohol-free	0,5 l	3,70
FRUCADE ORANGE ^{2,3} , FRUCADE COLA	0,2 l	2,40
AND COLA-MIX ^{2,3,4} , FRUCADE ZITRONE ⁴	0,4 l	3,50
TABLE WATER	0,2 l	2,00
TABLE WATER	0,4 l	2,50
TEINACHER LIGHTLY SPARKLING MINERAL WATER	0,25 l	2,40
TEINACHER GOURMET MEDIUM	0,75 l	4,10
TEINACHER GOURMET NATURAL	0,4 l	2,40
KRUMBACHER GOURMET NATURAL	0,4 l	4,10
Reportable ingredients: 1 quinine, 2 colorant, 3 caffeine, 4 acidifier		
JUICES & SPRITZERS		€
BURKHARDT ORANGE JUICE	0,2 l	2,80
FRUCADE CLEAR BODENSEE APPLE JUICE	0,2 l	2,40
BURKHARDT	0,4 l	3,50
BURKHARDT BLACKCURRANT JUICE		
WITH SODA WATER	0,2 l	2,40
	0,4 l	3,50
BURKHARDT RHUBARB SPRITZER	0,33 l	3,20
BURKHARDT CITRUS GINGER SPRITZER		
BURKHARDT PASSIONFRUIT SPRITZER		
BURKHARDT ELDERFLOWER SPRITZER		
ORANGE JUICE WITH SODA WATER	0,2 l	2,40
	0,4 l	3,50

WINE

WHITE WINE

€

METZINGER HOFSTEIGE MÜLLER-THURGAU QBA* 0,25 l 5,00

Weingärtnergenossenschaft Metzingen-Neuhausen eG.
Biosphere region, Swabian Alb – Württemberg.
Mild, light and fruity wine, semi-dry

HAGNAUER MÜLLER-THURGAU QBA DRY* 0,25 l 5,50

Winzerverein Hagnau, Baden – Bodensee.
Clean and bright, light and fresh. The characteristic zing
of the Müller-Thurgau is delicately presented

UNTERTÜRKHEIMER RIESLING QBA DRY* 0,25 l 5,50

Weinmanufaktur Untertürkheim.
Full of fruit, paired with a light sharpness
that gives the wine a revitalising freshness

ROSÉ

€

BERCHERS SPÄTBURGUNDER ROSÉ DRY QW* 0,25 l 5,80

VDP Quality winery with distinction:
Elegant fruit aromas of rose hip & orange,
mild and a soft structure on the palate

RED WINE

€

METZINGER HOFSTEIGE PINOT MEUNIER WITH PINOT NOIR QBA* 0,25 l 5,10

Weingärtnergenossenschaft Metzingen-Neuhausen eG.
Biosphere region, Swabian Alb. Mild, fruity, semi-dry wine

HAGNAUER SONNENUFER RED PINOT NOIR QBA DRY* 0,25 l 6,50

Winzerverein Hagnau – Bodensee.
A vibrant ruby red. Dark pinot aromas, lifted by berries.
Powerful and well-balanced tannins

WINE SPRITZERS 0,25 l 3,90

* We are happy to inform you of the vintage.

HOT DRINKS

SEEBERGER
KAFFEE SPEZIALITÄTEN

Confianza Bio-Fairtrade Kaffee und Espresso

HOT SPECIALITIES

THE SEEBERGER ULM COFFEE ROASTERY

€

CUP OF COFFEE	2,50
ESPRESSO	2,40
DOUBLE ESPRESSO	3,40
CAPPUCCINO WITH MILK FOAM	3,10
LATTE MACCHIATO	3,30
MILCHKAFFEE	3,10



* All of our coffee and espresso specialities are only made using Confianza organic Fairtrade coffee or organic Fairtrade espresso.

*



DE-ÖKO-006

GLASS OF TEA

2,70

Ask us about our selection

HOT CHOCOLATE

3,30

Drinking chocolate with fresh milk and a dollop of cream

COFFEE

Lovely, full-bodied coffee from the best highland plantations, roasted with special care to create a caffè crema and espresso with a pleasantly sharp flavour. The strong, intense flavour gives this coffee a very exclusive mocha aroma.



All coffees are certified organic and Fairtrade and cultivated by Fairtrade producers. Fairtrade allows small-scale farmers and workers in coffee-producing countries to invest in a sustainable future. www.fairtrade-deutschland.de

WIRTSCHAUS

SEIT 1466



Berg

BRAUEREI WIRTSCHAFT

WE TRUST THESE SUPPLIERS

THEIR NAMES STAND FOR TOP-NOTCH QUALITY, ENVIRONMENTALLY FRIENDLY AND RESOURCE-FRIENDLY PRODUCTION

- Alb-Leisa/Lutz Mammel, Lauterach
- Bauernhofeis/Lautertaleis Familie Bachmann
- Eier/Härle, Oberstadion und Dilger, Baustetten
- Fische/Matzes Fischparadies, Obermarchtal
- Frische Pilze/Krais' Champignons, Schammach & Geiselhart, Ehestetten
- Geflügel, Schweinefleisch, Rindfleisch und Wurstwaren/
Buchmann Fleischwaren, Ravensburg und Metzgerei Koch, Biberach
- Gemüse & Salate/Reichenau Erz.-Gemeinschaft
- Kartoffeln/Georg Maier, Ehingen-Berg
- Käse/Altschulzenhof, Hayingen
- Albkorn-Mehl/Fetzer Mühle, Rottenacker
- Schwarzwurst/Metzgerei Weinbuch, Öpfingen
- Berger Rind/Weiderinderhof Scheuing, Ehingen-Berg
- Ziegenkäse/Bioland-Ziegenhof Ensmad, Langenenslingen
- Reh/Wild vom Jäger Führle aus Walpertshofen
- Gänse und Enten vom Geflügelhof Erdmann, Pfronstetten, Albgänse

If there is a shortage affecting any delivery, we may use a different product or supplier.



WIRTSCHAFTS SEIT 1466




Berg BRAUEREI WIRTSCHAFT

WE ARE ON BOARD ...



“From the region for the region” is us important. Prepare with care and effort we make our dishes: see, taste and smell the home on your plate! So we are part of the catering establishments, which you under the motto “Taste the South „pamper you.

As a “taste the south” company, we are with excellent . This is after one and two lions the highest Award and means that at least 90% of our offer comes from regional production. We are one of 11 companies with 3 lions classification in the A radius of 50 kilometers.



Q stands for German service quality. We deeply put in to concern that Service and Quality is intensely looked after and work on a steady improvement, which we are proudly certificated for. To us the Q stands for excellent quality and for us to make you feel welcome and at home as our customer!



53 beers, 5 breweries, 1 city. A city of beer culture, Ehingen offers you a unique experience of beer culture in Baden-Württemberg!



We are a family-friendly restaurant and excellent laureate. In addition to the outdoor play area in summer, we offer in the brewery Economy and the brewery garden games and painting supplies to borrow at. We look forward to the lively activity.



Discover with Landvergnügen - the other parking space guide You over 1,200 idyllic travel destinations for motorhomes and caravans or camper! We would like to invite you to spend the night with your Vehicle to our idyllic fairground behind the brewery.



For the second time we have received the award „Qualitätsgastgeber Wanderbares Deutschland“ which is the certificate for one of the best Restaurants for hikers and travellers which puts us on nationwide on high-class standards. This award gives us great incitement to make that our travelling and hiking guests feel at home.



As a supporter of Slow Food Germany inc. we believe in the philosophy of slow food and appreciate the work and effort they put into their food every day.



DE-ÖKO-006 for beer, cheese, coffee

BERG BIER EXPERIENCES



TOUR OUR BREWERY

From a small grain of barley to a tasty beer: In our one-hour guided tour you will learn what makes a good beer and how it is brewed.

Price per person: 9.80 €, incl. one free beer 0.5 l



TAPTABLE

Draw from the 360° dispensing column yourself – all around You and your friends, acquaintances and friends tap the table Relatives all Ulrich beer fresh from the barrel! Ideal for nice rounds of conversations with, to and about Beer – for 4 to 16 people!

Price per person: 0.70 € pro 0.1 l

BEER & BAKING PARLOUR



BEER BREWING COURSE

Brew your own beer in the small 20-litre brew-house! A tour of the brewery with Zwickel-beer sampling is included. Once the beer has been bottled, look forward to a crispy knuckle of pork and savoury Kässpätzle (Traditional swabian noodles) with Alb-Berg cheese and four beers to sample.

Price per person: 99 €



BEER- & BREAD BAKING TIME

‘Today I bake, today I brew!’ Get to know and taste the roots and similarities of baking bread and brewing beer. 4 hours of baking bread, tasting beer, enjoying beer that you tap yourself as well as food from the stone oven.

Price per person: 59.90 €



BEER TASTING WITH OUR BEER SOMMELIER

Seeing, smelling, tasting – 3 hours of sampling beer, tapping and enjoying beer and food from a stone oven incl. non-alcoholic soft drinks and coffee.

Price per person: 44.80 €

REGISTRATION AND APPOINTMENTS

Book our offers, individually or as a group, directly online or purchase a voucher at www.bergbier.de.

Dates: Monday to Saturday by appointment, telephone 07391 7717-44, erlebnis@bergbier.de



BEER ENCYCLOPAEDIA

STAMMWÜRZE

This is a German word meaning „base spice“ and it refers to the amount of extract (malt sugar) mixed into the mash with malt and water and fermented as wort with yeast in the ripening cellar.

ZWICKEL

The tap used to tap cloudy, unfiltered beer straight from the storage tank during production. The master brewers try the sampled „Zwickelbier“.

DARRE

The germinated brewer's yeast is heat-dried in the „Darre“. This halts germination. The higher the temperature, the darker the malt and the darker the beer.

HAUSTRUNK

Each and every brewery employee receives a certain amount of beer as a tax-free bonus. Historically, this „Haustrunk“ had to be drunk at work, but can now be enjoyed at home.

AUFKRÄUSEN

Our bottom-fermented beers are brewed using laborious double-tank ageing. After the primary cold fermentation, the young beer is moved and „kräusen“ added (fresh yeast and wort). With temperatures falling to -1°C, we take a lot of time with the ageing.

REINHEITSGEBOT

Duke Wilhelm of Bavaria decreed on the 23rd of April 1516 that beer may only be brewed from hops, malt, yeast and water.

SCHALANDER

The „Schalander“ is the room in a brewery where the workers change and take their breaks. It used to be the accommodation for brewers and maltsters, who were part of a guild. From the French „chaloir“, meaning „to warm up“.

TREBER

The „Treber“ is the grain left over after fining or filtering. This draff is picked up by farmers, who use this highquality brewer's grain as feed.

RAN AN DIE FÄSSER RAN AN DIE MESSER



WE WANT YOU

Interested in an
apprenticeship, part-time
or permanent position
with the Berg team?



Here you will find the
current job postings.
Apply online now!



BRAUEREI WIRTSCHAFT

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www.bergbier.de