

Maisel's Weisse

Original

ORIGINAL HEFE-WEISSBIER

Bavaria's unique Weissbier specialty

The careful selection of the finest wheat and barley malt gives Maisel's Weisse its reddish amber color and the brewing process of bottle fermentation with yeast from its own pure breed, delivered over generations of breweries, gives it its unique character. The fresh smell of fine yeast and pleasant fruit notes is combined with the mild seasoning of malt, fruit and carnation aromas and a nuance of nutmeg. In the aftertaste, the typical, slightly fruity, spicy Weissbier aroma unfolds for Maisel's Weisse.

A quality label for a special quality.

This top quality is always an incentive and an obligation for us at the same time.

Josef Maisel

Food recommendation Maisel's Weisse Original

Powerful roast dishes, spicy Asian dishes, Italian pasta & pizza, white sausages, spicy mountain cheese



Maisel's White Original

Alcohol content: 5,2% vol
Ingredients: water, wheat and barley malt, yeast, hops



20 x 0.5 L NRW

Maisel's White Original in the classic 0.5 l bottle



24 x 0.33 l longneck

Ideal for the small thirst: Maisel's White Original in the trendy 0.33 l refill bottle.



50 l KEG

Maisel's Weisse Original 50 l KEG for gastronomy