Original Oktoberfest

Description: Original Oktoberfest is a classic Bavarian Märzen similiar to the brew introduced at the first Munich Oktoberfest in 1810.

Tasting Notes: Full-bodied and flavorful with a rich creamy head.

Aroma: Caramelized barley, sweet, malty nose.

Appearance: Clear, with a rich amber color.

Color: 10 IBC

Ingredients: 100% natural. Brewed with pure spring water, Hacker-Pschorr's centuries-old, exclusive yeast strain, Hallertau hops and dark and light-colored malt from two-row Bavarian summer-barley.

Awards: Beverage Testing Institute - 89 (Highly Recommended), Beer Advocate: B+

Calories: 173 cal. per 11.2oz. serving

Food Pairings: Pairs well with käse-spätzle, pork shank, authentic alpine cuisine and apple strudel

on the sweeter side.

Bitterness: 28 IBU

ABV: 5.8%

Origin: Munich, Germany

Glassware: Typically served in a one liter dimple mug or clay stone stein.

Order dates: Year round

11.2oz Bottle - 12 Pack



11.2oz Bottle - 6 Pack



11.2oz Bottle - 2x12pk Case



11.2oz Bottle - Bottle



11.2oz Bottle - 4x6pk Case



11.2oz Bottle-24 Case Loose



PACKAGES	UNITS PER PALLET	PALLETS STACKED	PALLET SPACE WEIGHT
4x6/11.2 oz	10 cases per tier x 7 tiers = 70 cases	One pallet = 70 cases	2185 lbs.
24/11.2 oz loose case	10 cases per tier x 7 tiers = 70 cases	One pallet = 70 cases	2311 lbs.
2x12/11.2 oz	12 case per tier x 6 tiers = 72 cases	One pallet = 72 cases	2312 lbs.
50L kegs	6 kegs per tier x 3 tiers = 18 kegs	Three pallets = 18 kegs	2592 lbs.



Hacker-Pschorr

MÜNCHEN

Hacker-Pschorr is truly dedicated to the art of brewing. Since 1417, we have focused our brewery around quality ingredients, artful crafting, and fresh flavors. Hacker-Pschorr beers have always been brewed in accordance with the Reinheitsgebot Purity Law of 1516, which mandates that beer brewed in Bavaria consist of only malted barley, water and hops.

