

Paulaner produces exceptionally good beer. Their recipe for success? Dedication and experience, craftsmanship and knowhow - since 1634. The same criteria that guided the monks 375 years ago, still apply for today's brewing practices at the Nockherberg in Munich despite all the technical innovations introduced over time. Here, beer is not a mere product - it is a matter of the heart.

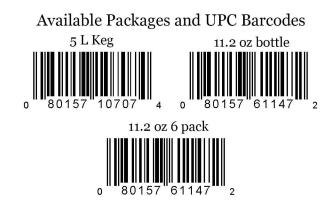
Description: A traditional German pilsner, crisp and refreshing with a stiff foamy head.

<u>**Tasting Notes:</u>** A light, crisp taste and a traditional hoppy finish. Mild, yet dry. 4.9% ABV, 28 IBU.</u>

<u>Ingredients:</u> Pure Bavarian spring water, Hallertau Hops, Paulaner's centuries-old, exclusive yeast strain, Pilsner barley malt.

<u>Awards:</u> Ratebeer.com: Style 88, Beer Advocate: B,

<u>Food Pairings:</u> Pairs well with roasted meat, chicken, and fish. It also goes well with spicy Indian or Mexican dishes as well as most Asian cuisines.



PACKAGES	UNITS PER PALLET	PALLETS STACKED	Pallet Space Weight
4x6/11.2oz	10 cases per tier x 7 tiers = 70 cases	One pallet = 70 cases	2185 lbs.
50L Kegs	6 kegs per tier x 3 tiers = 18 kegs	Three pallets = 18 kegs	2592 lbs.



GOOD, BETTER, PAULANER.