

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:** The Paulaner Original Munich Lager is credited as being the first Munich Lager. With its sweet honeyed raisin nut bread aromas it is no wonder this is the most popular Munich Lager.

<u>Tasting Notes:</u> Sweet lemon, tangerine, toast, and golden raisin flavors. Light to medium-bodied. 4.9% ABV, 20 IBU

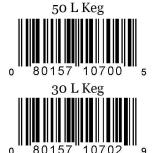
<u>Ingredients:</u> Pure Bavarian spring water, Hallertau hops, Paulaner's centuries-old, exclusive yeast strain, Pilsner Barley Malt.

<u>Awards:</u> Ratebeer.com: 89 style, Beverage Testing Institute: 89

<u>Food Pairings:</u> Pairs well with sausages, spicy foods, especially Mexican dishes, pastas, and pizzas.

Available Packages and UPC Barcodes





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.
20/16.9oz	10 cases per tier x 6 tiers = 60 cases	One pallet = 60 cases	2206 lbs.
30L Kegs	6 kegs per tier x 3 tiers = 18 kegs	Three pallets = 18 kegs	1766 lbs.
50L Kegs	6 kegs per tier x 3 tiers = 18 kegs	Three pallets = 18 kegs	2592 lbs.



PREMIUM LAGER



## GOOD, BETTER, PAULANER.