

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.

<u>Description:</u> Consistently considered one of the best wheat beers in the world, this traditional Bavarian Hefe-Weizen promises a delightful drink the whole way through.

Hefe-Weizen NATURAL WHEAT

<u>Tasting Notes:</u> Mild and fruity with a delicate yeast flavor and a mere hint of bitterness at the top of the palate. 5.5% ABV, 10 IBU

<u>Ingredients:</u> Pure Bavarian spring water, Hallertau hops, Paulaner's centuries-old, exclusive yeast strain, and 60% malted wheat and 40% malted barley.

<u>Awards:</u> Beverage Testing Institute: 92, Beer Advocate: A, Raterbeer.com: 96 overall, 99 style

Food Pairings: Pairs especially nice with German cuisine; cheese (tangy Brick, Edam, & Feta); salads (tangy Asian, blue cheese, chicken); meat (roasted chicken, sausage, pork chops, seafood, & shellfish); and finally a perfect fit for any pizza

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.
24/11.2 oz loose case	10 cases per tier x 7 tiers = 70 cases	One pallet = 70 cases	2311 lbs.
2x12/11.2oz	12 cases per tier x 6 tiers = 72 cases	One pallet = 72 cases	2312 lbs.
20/16.9oz	10 cases per tier x 6 tiers = 60 cases	One pallet = 60 cases	2206 lbs.
50L Kegs	6 kegs per tier x 3 tiers = 18 kegs	Three pallets = 18 kegs	2592 lbs.



GOOD, BETTER, PAULANER.