

# THE BEER DEMYSTIFIER *NEW YORK CITY FILES* 2009-2010 BREWERY PROFILE

## Hirschbräu – Höss Sonthofen, Germany

Importer:  
Distributor:



### Ratings

Each beer has been given a rating from one to five which should be interpreted as follows.

- \* Bland, one-dimensional, or tasting of cheap adjuncts – unenjoyable. Not recommended.
- \*\* Nothing special but may be worth trying if nothing better is available.
- \*\*\* Good, recommended.
- \*\*\*\* Great, highly recommended.
- \*\*\*\*\* Exceptionally good, very highly recommended.

*Ratings are based on personal taste although, in certain instances, outside evaluations have been used when a particular beer has not been sampled by the author/webmaster.*

{S} after the beer name denotes seasonal availability.

**Bavarian Weissbier Hefeweisse (aka Weisser Hirsch)** (5.2%) \*\*\*\*\* < - GERMAN WEISSBIER / HEFEWEIZEN - > – Crisp wheat beer with cloves on the palate.

**Doppel Hirsch** (7.2%) \*\*\* < - DOPPELBOCK / EISBOCK - > – A fairly complex reddish-brown doppelbock, bready with hints of caramel and chocolate and with just enough hops to balance the malt aspects.

**Neuschwansteiner Helles (aka ...Bavarian Lager)** (4.7%) \*\*\* < - MUNICH HELLES - > – Smooth, malty, quenching, pale gold lager.

**Neuschwansteiner Weihnachts Bier {S}** (5.2%) \*\*\* < - OKTOBERFEST / MÄRZEN - > – A copper-colored winter release with a hint of spices.

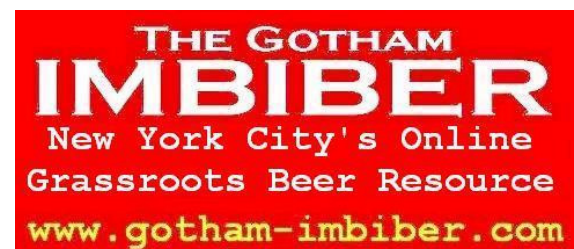
**Holzar Bier** (5.2%) \*\*\* < -MUNICH DUNKEL - > – Mid-brown with malt and caramel prominent.

### SEE BEER MENUS FOR AVAILABILITY (EXTERNAL LINK)

(No listing as at 8/2009)

*Ratings and tasting notes are taken from Beer Demystifier New York City 2008-2009 by Alex Hall (published June 2008).*

*This page is written by Alex Hall, and is updated to June 2008.*



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