

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

Pinkus Müller
Münster, Germany

A smallish regional brewer in operation since 1816, run by descendants of founder Johannes Müller. The beers exported to the USA are all brewed with organic ingredients and fermented in open vessels.

Importer: [Merchant du Vin](#)

Distributor: Union Beer Distributors, tel. 1 718 497 2407.



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.

Organic Hefe Weizen (5.1%) *** < - GERMAN WEISSBIER / HEFEWEIZEN - > – Wheat malt makes up 60% of the grain bill in this mild-tasting, cloudy wheat beer.

Organic Munster Alt (5.1%) *** < - ALTBIER / STICKE - > – A light-bodied, malty, golden organic ale.

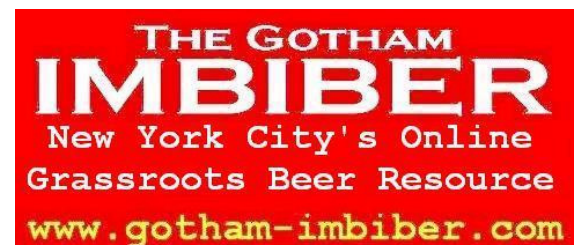
Organic Ur Pils (5.2%) ***** < - GERMAN PILSNER - > – A good quality, refreshing pilsener, a little herbal and estery.

SEE BEER MENUS FOR AVAILABILITY (EXTERNAL LINK)

<http://www.beermenus.com/breweries/brauerei-pinkus-m-ller>

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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