

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

St. Georgen Bräu
Buttenheim, Germany

Founded in 1624 by Georg Modschiedler to produce traditional kellerbier matured unbunged ('ungespundet') in rock caverns. Beer from this brewery will sadly become scarce soon as exports were discontinued in fall 2007.

Importer: [B.United International](#) until 2007.

Distributor: Union Beer Distributors, tel. 1 718 497 2407 (no longer in stock).

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.

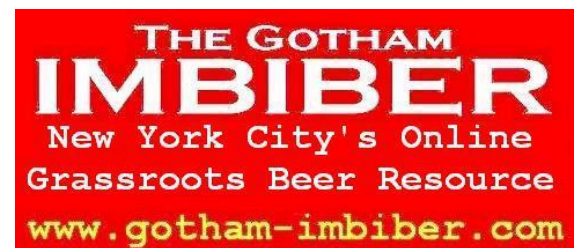
Keller Bier (4.9%) **** < - KELLER BIER - > – Unfiltered, unpasteurized, unkraeusened, unbunged - since 1624. Brewed traditionally and matured unbunged in deep vaults. A naturally cloudy, rich brew of complexity with toasted notes, caramel, and a little fruit and woodiness plus a very subtle tartness. The finish is earthy and a little raw.

SEE BEER MENUS FOR AVAILABILITY (EXTERNAL LINK)

<http://www.beermenus.com/breweries/st-georgen-br-u>

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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