

Sperber
BRÄU



Beer
European Stars

BAVARIAN LAGER BEERS

Light Beer

👁	Color	Yellow
👂	Flavor	Trace floral
👅	Taste	Slightly malty aroma, noticeable body, harmoniously soft
🍷	Hop bitterness Hop varieties	🌿🌿🌿🌿🌿 ≈ 15 IBU Herkules and Hallertauer Tradition
🍷	Yeast type	Bottom-fermented
🔥	Alcoholic strength	🔥🔥🔥🔥🔥 ≈ 5,0% Vol% alc
🌡	Perfect temperature	9° Celsius
🍴	Food-Pairing	Salads, soups, appetizers, light stir-fry dishes, fish



The traditional full-bodied beer impresses with a refreshing entry and gentle sweetness on the tongue. The floral body in perfect balance with the hop bitterness make the »Helle« a refreshing companion for any occasion. Slightly malty in taste, with a distinct tasting body, pleasantly soft in the overall impression.

AWARDS:



1x



9x

Classic-Lager

👁	Color	Golden yellow
👂	Flavor	Floral, light malt tone
👅	Taste	Full body, fine spicy, balanced, light sweetness
🍷	Hop bitterness Hop varieties	🌿🌿🌿🌿🌿 ≈ 13 IBU Herkules and Hallertauer Tradition
🍷	Yeast type	Bottom-fermented
🔥	Alcoholic strength	🔥🔥🔥🔥🔥 ≈ 5,1% Vol% alc
🌡	Perfect temperature	9° Celsius
🍴	Food-Pairing	Salads, creamy soups, appetizers, light stir-fry dishes, fish



Cautious aromas emerge, reminiscent of a Colornfrohe flower meadow, accompanied by a touch of delicate malty sweetness. At the first sip, a pleasant effervescence refreshes, followed by slightly breadly tasting nuances. A perfectly balanced body combined with a pleasant softness in the finish. Discreet sweetness with fine spicy notes characterize this harmonious, full-bodied beer.

UNFILTERED, NATURAL BEERS

Light Zoigl Beer

👁	Color	Light yellow, opalescent due to yeast turbidity
👂	Flavor	Distinctly hoppy, lime notes
👅	Taste	Hop-yeast-slender, prominent hop-spice
🍷	Hop bitterness Hop varieties	🌿🌿🌿🌿🌿 ≈ 40 IBU Herkules and Cascade
🍷	Yeast type	Bottom fermented, natural yeast cloudiness
🔥	Alcoholic strength	🔥🔥🔥🔥🔥 ≈ 5,2% Vol% alc
🌡	Perfect temperature	9° Celsius
🍴	Food-Pairing	Appetizers, fried food, sweet desserts



Der Duft des Bieres umschmeichelt die Sinne mit einer Kombination aus erfrischenden Limetten- und Zitrusaromen. Beim ersten Schluck entfaltet sich das helle Zoigl auf der Zunge mit einer hopfenwürzigen und prickelnden Tastesnoten. Die Bittere fügt sich harmonisch zu einer süßen Komponente. Der anhaltende Nachklang entfaltet eine angenehme Frische im Gaumen.

AWARDS:



Dark Zoigl Beer »Knorr-von-Rosenroth«

👁	Color	Dark chestnut, opalescent due to yeast turbidity
👂	Flavor	Caramel and coffee flavor
👅	Taste	Prominent malt note embedded in a fresh yeast note
🍷	Hop bitterness Hop varieties	🌿🌿🌿🌿🌿 ≈ 18 IBU Herkules and Hallertauer Tradition
🍷	Yeast type	Bottom fermented, natural yeast cloudiness
🔥	Alcoholic strength	🔥🔥🔥🔥🔥 ≈ 5,2% Vol% alc
🌡	Perfect temperature	10° Celsius
🍴	Food-Pairing	Appetizers, creamy soups, hearty stir-fry dishes, roast dishes



Delicate and gradual, fine caramel and coffee aromas emerge in the first sip, which continue to intensify with each sip. Furthermore, a slight acidity and rising bitterness is perceived on the tongue. A pleasant aftertaste of light sweetness remains.

AWARDS:



WHEAT BEERS

»Graf Gebhard Weisse«

👁	Color	Bright amber, naturally cloudy, with yeast opalescence
👂	Flavor	Pronounced fruit flavors of apple and a hint of apricot, tropical fruits
👅	Taste	Sparkling, some acidity
🍷	Hop bitterness	🌿🌿🌿🌿🌿 ≈ 6 IBU
🍷	Hop variety	Saphir
🍷	Yeast type	Top-fermented, bottle fermentation
🔥	Alcoholic strength	🔥🔥🔥🔥🔥 ≈ 5,3% Vol% alc
🌡	Perfect temperature	12° Celsius
🍴	Food-Pairing	Appetizers, salads, strong stir-fry dishes, roast dishes, not too sweet desserts



An amber body with a characteristic yeast cloudiness and a tangy perlage is topped by a fine-pored white foam crown. The aroma of a basketful of apples and tropical fruit pours from the glass. Already at the first sip a pleasant sweetness spreads in the mouth.

AWARDS:



Dark Wheat Beer

»Steiger Schwarze«

👁	Color	coal black
👂	Flavor	Yeast smells, roasted coffee, licorice and mocha notes
👅	Taste	Moussing, slight acidity
🍷	Hop bitterness	🌿🌿🌿🌿🌿 ≈ 8 IBU
🍷	Hop variety	Saphir
🍷	Yeast type	Top-fermented, bottle fermentation
🔥	Alcoholic strength	🔥🔥🔥🔥🔥 ≈ 5,3% Vol% alc
🌡	Perfect temperature	10° Celsius
🍴	Food-Pairing	Strong pan dishes, roast dishes, desserts



Coal black, the beer presents itself in the glass and is crowned by a creamy, dark beige foam crown. Delicious, malty-roasty scents, accompanied by fruity nuances, flow forth. From the beginning, an intense taste of roasted coffee, licorice and mocha unfolds on the tongue.

Lower Alcohol Wheat Beer

»Leichte Weisse«

👁	Color	Golden yellow, naturally cloudy, with yeast opalescence
👂	Flavor	Fruity-banana flavor
👅	Taste	Spicy body, fine acidity
🍷	Hop bitterness Hop varieties	🌿🌿🌿🌿🌿 ≈ 4 IBU Saphir
🍷	Yeast type	Top-fermented, bottle fermentation
🔥	Alcoholic strength	🔥🔥🔥🔥🔥 ≈ 3,4% Vol% alc
🌡	Perfect temperature	12° Celsius
🍴	Food-Pairing	Appetizers, salads



The »Leichte Weisse« presents itself in the glass with natural cloudiness and golden color, crowned by a firm head. When poured, a pleasant aroma of banana immediately rises to the nose, followed by bready, yeasty flavor nuances. The beer literally dances across the taste buds as you drink it - tangy and refreshing.



PILSNER BEER

»Rosenburg Pils«

👁	Color	light yellow
👂	Flavor	Elegant, spicy with hops
👅	Taste	Balanced hop spiciness, little sweetness
🍷	Hop bitterness Hop varieties	🌿🌿🌿🌿🌿 ≈ 37 IBU Herkules und Cascade
🍷	Yeast type	Bottom-fermented
🔥	Alcoholic strength	🔥🔥🔥🔥🔥 ≈ 5,1% Vol% alc
🌡	Perfect temperature	8° Celsius
🍴	Food-Pairing	appetizers, clear soups, light stir-fry dishes



Straw yellow, covered with a snow-white foam crown. A limey, hoppy aroma wafts into the nose. The Pils runs over the tongue with a pleasantly tingling sensation. The not-too-slim body unfolds a balanced, but sip-wise rising bitterness on the palate - paired with lemony-grassy accents.



BOCK BEERS

Captain Stiber Trunk

👁	Color	Reddish, chestnut brown
👂	Flavor	Strawberry, reminds of cherry
👅	Taste	Sweet malt aromas, berry-complex body
🍷	Hop bitterness	🌿🌿🌿🌿🌿 ≈ 47 IBU
	Hop varieties	Herkules, Cascade and Saphir
🍷	Yeast type	bottom-fermented
🔥	Alcoholic strength	🔥🔥🔥🔥🔥 ≈ 6,8% Vol% alc.
🌡	Perfect temperature	10° Celsius
🍴	Food-Pairing	Game dishes, roast dishes, hearty desserts



The bottom-fermented Bock initially impresses with its reddish-brown color and creamy head. Delicious strawberry notes unfold at the very first sniff. The first sip immediately reveals the beer's complexity: A caramel sweetness is accompanied by subtle coffee flavor, nuances of dried fruit, raisins, plum and strawberry. At the second sip, almond notes join in with a hint of vanilla. Everything blends together harmoniously, while the alcohol remains cleverly hidden.

Duke-Christian-August Weissbierbock

👁	Color	bernsteinColorn, opaleszierend durch Yeast typetrübung
👂	Flavor	reife Banane, tropische Früchte
👅	Taste	fruchtig, vielschichtig, wärmender Abgang
🍷	Hop bitterness	🌿🌿🌿🌿🌿 ≈ 8 IBU
	Hop variety	Saphir
🍷	Yeast type	Top-fermented, Flaschengärung
🔥	Alcoholic strength	🔥🔥🔥🔥🔥 ≈ 7,2% Vol% alc.
🌡	Perfect temperature	12° Celsius
🍴	Food-Pairing	kräftige Pfannengerichte, Bratengerichte, süße Desserts



An amber body, slightly cloudy with a stable head. A fruity aroma reminiscent of mint rises to the nose and combines with the aroma of ripe bananas and raisins. The first sip reveals a pleasant sweetness of honey and malt, followed by ripe bananas and oranges. All this is embedded in a cornucopia of tropical fruits. A slight acidity can be felt in the background. The impressive body, which settles velvety on the palate, carries away with each sip into a world of tropical tastes.

CELEBRATION BEERS

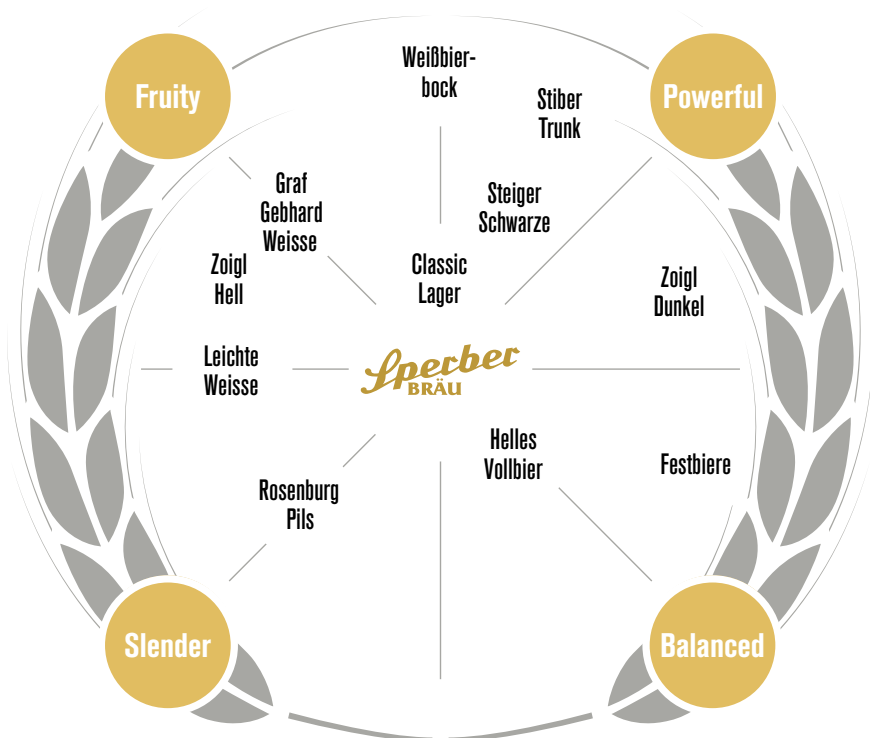
Spring, Annaberg and Winter Celebration Beer

👁	Color	goldgelb
👃	Flavor	blumig, frisch
🍷	Taste	leichte Malznoten, Honig
🍷	Hop bitterness	🌿🌿🌿🌿🌿 ≈ 16 IBU
🍷	Hop varieties	Herkules, Hallertauer Tradition und Saphir
🍷	Yeast type	Bottom-fermented
🔥	Alcoholic strength	🔥🔥🔥🔥🔥 ≈ 5,7% Vol% alc.
🌡	Perfect temperature	9° Celsius
🍴	Food-Pairing	Pfannengerichte, Bratengerichte



Spring & Annaberg Celebration Beer: Two festive beers that will make your summer even better. The bright gold with the immaculate white crown is not only visually appealing, but also promises an incomparable tasting experience. The aroma of hop fields and blooming meadows awakens anticipation, and the first sip will delight you with refreshing lightness and a subtly bitter note.

Winter Celebration Beer: It radiates a strong golden yellow from the glass with a white foam crown. The pleasantly fresh aroma with subtle sweet tones invites drinking. A broad malt body with honey-bready notes and soft bitterness combines berry nuances in the aftertaste. Especially in the cold season, the winter festive beer provides cozy warmth - perfectly suited for cozy hours at home or in front of the fireplace.



SPIRITUOSE

Dry Gin »Hops & Malt«

	Ingredients	Hops, malt, juniper, coriander, black and red pepper, orange and lemon peel;
	Flavor	Sweetish scent of oranges and lemons as well as floral hop notes
	Taste	Spicy-sweet, juniper in the foreground, fine citrus freshness, with spicy pepper notes
	Hop variety	Tettnang aroma hops
	Malt	Malt from Sulzbach-Rosenberg
	Alcoholic strength	≈ 43 % Vol% alc.
	Perfect temperature	15-18° Celsius
	Recommendation	Enjoy pure or with neutral tonic



Natural, sustainable and of high quality craftsmanship - what stands for our internationally award-winning beer specialties is also reflected in our first »Dry Gin«: juniper, coriander, black and red pepper as well as orange and lemon peels create a spicy-sweet, slightly floral flavor experience in combination with Tettnang flavor hops and malt from our brewery.



THE ART OF TRADITIONAL BREWING

Our brewery has been in existence since 1894 and we have always relied on regional raw materials. Our hops come from the neighboring Hallertau region, while the malt is supplied directly from Sulzbach-Rosenberg. We brew in a historic copper brewhouse with direct firing and let the beer ferment openly in the vaulted cellar - just like in grandfather's day. Honest craftsmanship is what counts for us. The fact that we understand our trade is proven by AWARDS such as the Federal Beer Award as well as gold at the »Prize of the Best« and the »European Beer Star« Award.



Video



Beer Shop



Rate