



Kellerbier

Established in 1514, Brauerei Göller is one of the oldest family-owned craft breweries in the world. They continue to source all grains locally, never pasteurize, and lager all beers for six weeks or more.

A traditional Franconian masterpiece, Göller's Keller beer follows the legendary craft methods of the region dating back to the Middle Ages. A slow bottom fermentation in cold tanks is reminiscent of the ancient underground cellar (keller). After a 10 week-long aging process, the Kellerbier is drawn out without undergoing filtration or pasteurization, to be served as a thick and cloudy, amber-hued draft. Its profile is fresh and tangy, orange-like aroma, and deep malty flavors! Pair with grilled kebabs, hot sauce, and Limburger cheese.



CASE QUANTITY 20

PACKAGING 500ML BOTTLES, 30L KEGS

CASES / PALLET 66

ABV 4.9%

CASE OF 20 BOTTLES



30 LITRE KEG



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