

**PAULANER**  
W I R T S H A U S  
*Berlin Potsdamer Platz*

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# BEER SPECIALTIES



THE BAVARIAN ART OF  
**BREWING**



THE BAVARIAN  
**INGREDIENTS**

THE BAVARIAN  
**PURITY LAW**

GUT. BESSER. PAULANER.



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## SERVUS!

The popularity of Paulaner beer has always extended beyond city limits of Munich. The special enjoyment of beer, our highly skilled brewmaster and the famous Bavarian way of life, are just a few factors contributing to Paulaner's success - locally and internationally. More than 2 million hectoliters leave the historic brewery every year to over 70 countries around the world. Paulaner's unfiltered Weißbier is Germany's market leader and a worldwide benchmark for authentic Weißbier enjoyment.

And now enjoy our beer specialties here on site!

**PROST!**







# DRAFT BEER



## PAULANER MÜNCHNER HELL

Our Münchner Hell is a delightfully drinkable beer: mild, elegant malt, with a hint of sweetness.

🍴 Pairs well with ligh meats & vegetables. 🍴

BOTTOM FERMENTED.

11,5 % STAMMWÜRZE

4,9 % ALCOHOL CONTENT

0,3l 4.80 € 0,5l 5.90 € 1,0l 11.00 €



## PAULANER HEFE-WEISSBIER NATURTRÜB

The first impression mild unfiltered, characterized by a well-balanced sweetness, our Hefe-Weißbier is a fresh and fruity beergarden classic - amber-colored, fruity, refreshing.

🍴 Pairs well with most dishes. 🍴

TOP FERMENTED.

12,5 % STAMMWÜRZE

5,5 % ALCOHOL CONTENT

0,5l 5.90 € 1,0l 11.00 €





# BOTTLED BEERS



## PAULANER HEFE-WEISSBIER DUNKEL

Our Hefe-Weißbier Dunkel makes quite an impression in the glass with its auburn-chestnut glow. Unfiltered, strong, robust - but still smooth and pleasant on the palate.

Pairs well with dark meats & vegetables.

TOP FERMENTED.

12,4 % STAMMWÜRZE

5,3 % ALCOHOL CONTENT \_\_\_\_\_ 0,5l **5,90 €**



## PAULANER WEISSBIER KRISTALLKLAR

Crystal-clear, brilliant golden-yellow and pleasantly malty. Scents of apple rise as it is poured into the glass. Pleasantly fruity and refreshing, while wonderfully invigorating and effervescent in its clarity.

Pairs well with most dishes.

TOP FERMENTED.

11,7 % STAMMWÜRZE

5,2 % ALCOHOL CONTENT \_\_\_\_\_ 0,5l **5,90 €**



## AUERBRÄU ROSENHEIM 111ER ZWICKL

Our 111er Zwickl is a naturally cloudy, fresh and incredibly good lager that was created to celebrate 111 years of Auerbräu Rosenheim. The “Zwickl” was the brewers’ favorite beer because it was “pulled” fresh from the warehouse for tasting.

Fits long summer nights, hot rhythms and beautiful eyes

BOTTOM FERMENTED.

11,8 % STAMMWÜRZE

5,0 % ALCOHOL CONTENT \_\_\_\_\_ 0,33l **5,20 €**













# NON-ALCOHOLIC BEERS



## PAULANER HEFE-WEISSBIER NON-ALCOHOLIC

With only 100 calories per half-liter, our non-alcoholic can be deceiving with its full Weißbier taste - unfiltered, zesty, refreshing.

🍴 Pairs well with light dishes. 🍴

TOP FERMENTED.

7,5 % STAMMWÜRZE

<0,5 % ALCOHOL CONTENT \_\_\_\_\_ 0,5l **5,90 €**





# NON-ALCOHOLIC BEERS



## PAULANER WEISSBIER ALKOHOLFREI 0,0 %

Consistently alcohol-free, with a convincing taste: thanks to the balanced combination of fine malt notes, refreshing, fruity wheat beer aromas and a pleasantly light sweetness, our wheat beer 0.0% is an alcohol-free enjoyment for every occasion.

🍴 Goes well with almost all dishes. 🍴

TOP FERMENTED.  
8,5 % STAMMWÜRZE  
0,0 % ALCOHOL CONTENT

0.5l 5,90 €



## HACKER-PSCHORR HELL NATURTRÜB ALKOHOLFREI

The light alcohol-free is our all-rounder Hacker-Pschorr beer specialties and not just something for drivers.

🍴 Goes well with fish, poultry or as a snack. 🍴

BOTTOM FERMENTED.  
5,1 % STAMMWÜRZE  
<0,5 % ALCOHOL CONTENT

0.5l 5,90 €



## FÜRSTENBERG PILSENER 0,0 %

An improved process gently removes the alcohol and preserves the typical Pils character.

🍴 Goes well with almost all dishes. 🍴

BOTTOM FERMENTED.  
3,8 % STAMMWÜRZE  
0,0 % ALCOHOL CONTENT

0.33l 4,90 €







# THE BREWING PROCESS



## 1. MALT MILLING

The malt is squeezed in the malt mill so that it breaks up. The husks must not be damaged, as they will be needed for lautering later.



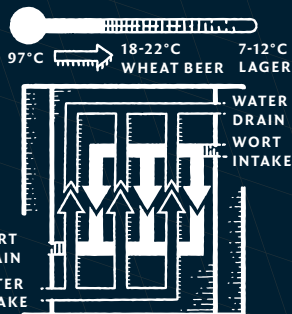
## 2. MASHING

While mashing, the crushed malt is mixed with our fine brewing water. The starch inside the malt dissolves in the water. The so-called mash is heated in several temperature steps so that the starch is converted into malt sugar.



## 5. WHIRLPOOL

In the whirlpool the wort is in rotation. The hot trub gathers in the middle of the kettle and the clear wort is pumped to the heat exchanger.



## 6. HEAT EXCHANGER

The heat exchanger cools the hot wort after boiling down to pitching temperature.

