



**PENN BREWERY**  
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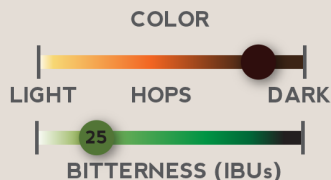


# ST. NIKOLAUS BOCK BREWERS RESERVE

## DOPPELBOCK

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**ABV**  
**9.0%**



**OG/plato:** 18.5

**FG/plato:** 3.5

**Hops:** Perle

**Malt:** 2-Row,  
Munich,  
Chocolate,  
Dextrin, Cara-  
hell, Caramel,  
Carafa

### Tasting Notes:

Lush and velvety with a full mouthfeel and a wonderful balance of chocolate, roasted toffee, and caramel characteristics.

### FOOD PAIRINGS

Rich Meats, especially Wild Game such as Venison, Bison, & Elk, as well as Duck, Pheasant, and Squab.

Rich Chocolate Desserts, and Creme Brulee also pair well.



### AWARDS

GABF® - SILVER MEDAL - 2011  
GERMAN STYLE DOPPELBOCK



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Doppelbock, or "double bock," is quite possibly the very best style of beer for showcasing malty characteristics. Bock beers of standard strength boast an alcohol content around 6%, while Doppelbocks often fall in the 8 -9% range, and sometimes even higher. Some of the beers with the highest gravity measures are of this style. Although bock beer may have originated in the northern city of Einbeck, the southern city of Munich created and perfected Doppelbock. During the 17th century, Pauline monks settled in Munich and began brewing beer. By the late 1700's they had created Doppelbock from the bock beer style. The first commercially produced Doppelbock was named "the Savior," or Salvator, in Latin. The original versions of Doppelbock were specifically made to be consumed as "liquid bread" to help sustain monks during Lenten fasting.

**Availability: SEASONAL, NOVEMBER RELEASE**



12-22 oz BOTTLES  
LOOSE PACK



1/2 BARREL



1/6 BARREL