

**Council Regulation (EEC) No 2081/92**

**Application for registration: Art. 17 PDO ( ) PGI (x)**

**National application No : -**

**1. Responsible department in the Member State:**

Name: Bundesministerium der Justiz

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D-53170 Bonn

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**2. Applicant group:**

2.1 Name: Bayer. Brauerbund e. V.

2.2 Address: Oskar-von-Miller-Ring 1

80333 Munchen

2.3 Composition: producer/processor (x) other ( )

**3. Type of product: Beer**

**4. Specification:**

(summary of requirements under Article 4(2))

4.1 name: Bayerisches Bier

4.2 description:

**Schankbier**

bottom fermented

original wort (%): 7.0 - 9.0

% alcohol by volume: 2.5-3.5

colour (EBC): 5 -15 units

hop bitter content (EBC): 25-30 units

a full-bodied, soft, fizzy beer with fewer calories and alcohol by volume than Vollbier  
(full-strength beer)

### **Hell/Lager**

bottom fermented

original wort (%): 11.0- 12.5

% alcohol by volume: 4.5-5.5

colour (EBC): 5-20 units

hop bitter content (EBC): 8-25 units

a slightly aromatic, light, full-bodied, mild beer

### **Pils**

bottom fermented

original wort (%): 11.0 - 12.5

% alcohol by volume: 4.0-5.5

colour (EBC): 5-15 units

hop bitter content (EBC): 25 - 45 units

a distinctive, slightly sharp beer with a bitter edge lent by the hops

|                           |                                     |
|---------------------------|-------------------------------------|
| <b>Export</b>             | 12.0-                               |
| bottom fermented original | 13.5                                |
| wort (%): % alcohol by    | 4.5-5.5                             |
| volume: colour (EBC):     | 10-50 units ( <i>hell -dunkel</i> ) |
| hop bitter content (EBC): | 15 - 35 units                       |

a full-bodied, well-rounded bitter taste

### **Dunkel**

bottom fermented

|                           |               |
|---------------------------|---------------|
| original wort (%):        | 11.0 - 12.5   |
| % alcohol by volume:      | 4.5 - 5.5     |
| colour (EBC):             | 40 - 60 units |
| hop bitter content (EBC): | 20-35 units   |

a full-bodied beer with a malty aroma

### **Schwarzbier**

bottom fermented

|                           |                |
|---------------------------|----------------|
| original wort (%):        | 11.0 -12.5     |
| % alcohol by volume:      | 5.0 - 5.5      |
| colour (EBC):             | 60 - 120 units |
| hop bitter content (EBC): | 10 - 30 units  |

a beer with a roasted aroma, a slight malty aroma and a bitter edge lent by the hops

### **Märzen/Festbier**

bottom fermented

|                           |                        |
|---------------------------|------------------------|
| original wort (%):        | 13.0 -14.5             |
| % alcohol by volume:      | 4.5 - 6.0              |
| colour (EBC):             | 7-40 units             |
| hop bitter content (EBC): | 12 - 45 units a malty- |

flavoured beer with a slightly bitter edge lent by the hops

### **Bock**

content (EBC):

|                          |                                     |
|--------------------------|-------------------------------------|
| bottom fermented         | 16 - 18                             |
| original wort (%):       | 6.0-8.0                             |
| % alcohol by volume:     | 10-120 units ( <i>hell dunkel</i> ) |
| colour (EBC): hop bitter | 15-40 units                         |

a M-bodied, malty-flavoured beer with a delicate aroma of hops

### **Doppelbock**

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bottom fermented

original wort (%): 18.0-21.0

% alcohol by volume: 6.0 - 8.5

colour (EBC): 10 -120 units (*hell - dunkel*)

hop bitter content (EBC): 15-35 units

a distinctly full-bodied, malty-flavoured beer with a hint of caramel

### **Weizenschankbier**

top fermented

original wort (%): 7.0-8.5

% alcohol by volume: 2.5-3.5

colour (EBC): 7-30 units

hop bitter content (EBC): 6-20 units

a fizzy beer with the aroma of yeast

### **Weizenbier**

top fermented

original wort (%): 11-14

% alcohol by volume: 4.0-5.5

colour (EBC): 10 - 60 units (*hell - dunkel*)

hop bitter content (EBC): 10-30 units

a fruity beer with an aroma of wheat and a slightly malty flavour

### **Kristallweizen**

top fermented

|                           |             |
|---------------------------|-------------|
| original wort (%):        | 11.0 -13.0  |
| % alcohol by volume:      | 4.5 - 5.5   |
| colour (EBC):             | 6-18 units  |
| hop bitter content (EBC): | 10-20 units |

a carbonated beer with the aroma of wheat

### **Rauchbier**

bottom fermented

|                           |               |
|---------------------------|---------------|
| original wort (%):        | 12.0 -14.5    |
| % alcohol by volume:      | 5.0 - 6.0     |
| colour (EBC):             | 40 - 60 units |
| hop bitter content (EBC): | 20 - 30 units |

a full-bodied beer with a smoky flavour

**Kellerbier/Zwickelbier**

bottom fermented

original wort (%): 11.0 -13.0

% alcohol by volume: 4.0 - 5.5

colour (EBC): 10-30 units

hop bitter content (EBC): 10-30 units

a beer with a slightly bitter edge lent by the hops, unfiltered, tapped from the lower part of the barrel, with a low carbon dioxide content

**Eisbier/Icebier**

bottom fermented

original wort (%): 11.0 - 13.0

% alcohol by volume: 4.5-5.0

colour (EBC): 5-20 units

hop bitter content (EBC): 10 - 25 units

very mild and soft

#### 4.3 geographical area: free state of Bavaria

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#### 4.4 proof of origin:

Bavaria has the oldest proof of brewing (Kasendorf) in Germany; oldest brewery in the world (Staatsbrauerei Weißenstephan, founded 1040); currently greatest density of breweries in the world (700 breweries); 44% of all breweries in the EU have their headquarters in Bavaria; "Bayerisches Bier" is protected as origin in various bilateral agreements (F, GR, I, E, CH); "Bayerisches Bier" is registered as trade mark with the German Patent Office.

#### 4.5 method of production:

The relevant beer wort is obtained from crushed malt and various malt charges. This is then boiled after the addition of hops when the head brewer determines the original wort, i.e. the later strength of the beer by the length of boiling time and temperature

depending on the recipe. After boiling the beer wort is cooled and filled into fermentation tubs; the sugar is fermented into alcohol and carbon dioxide with the addition of yeast. The new beer ripens for a specific length of time in storage tanks before it is bottled in either filtered or unfiltered form.

4.6 Link: The quality and reputation of "Bayerisches Bier" is due to a centuries-old brewing tradition. The obligatory production process has been written down since the 15th century. A large number of widely varying recipes has built up over the centuries which has lead to a world-wide unique range of varieties. It is the birth place of wheat beer, the site of the largest wheat beer brewery in the world; Weißenstephan is home to one of the most famous brewing institutions in the world. Because of the ancient brewing tradition and the resulting range of varieties Bayerisches Bier is extremely popular with consumers, due to the overwhelming use of top quality local raw materials.

4.7 inspection body:

(1) Production inspection

Bayerische Landesanstalt für Ernährung  
Postfach 95 01 40 81517 München

Tel: 089/6221-0@ Fax: 089/659 888

Lacon GmbH  
Hanns-Martin-Schleyer-Straße 10  
77656 Offenburg



(2) Fraud inspection

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Bayerisches Staatsministerium für Arbeit und Sozialordnung, Familie,  
Frauen und Gesundheit  
80792 München  
Tel: 089/1261-0 Fax:089/1261-1122

4.8 labelling:

The beer label bears the product description "Bayerisches Bier" together with one of the beer categories listed under 4(2).

4.9 national requirements :

Provisional beer law and implementing regulation

EC No.: G/DE/517/26.01.94

Date of receipt of the full application: 20.05.97