



Leinenkugel's Bavarian Dunkel

A medium bodied dark lager brewed with toasted malts and a hint of berries for a rich taste and smooth finish

Brand History

Dunkel beers are generally associated with Bavaria, their region of origin, but today other regions of Germany also make Dunkels. Like many Bavarian-style beers, Dunkels tends to be malt forward with little hop bitterness. The term Dunkel is often used to describe a dark version of a beer style.

Our Bavarian Style Dunkel is brewed with Pale, Munich, Caramel & Dark Chocolate malts. Notes of cocoa, toasted malt and mild winter spices are balanced with a hint of berries for a rich taste and clean finish.

Its medium body and malt forward flavor make it an ideal pairing for hearty and savory foods.

Target

27-34 primarily male drinkers seeking authentic & refreshing craft beers with a unique

Retail Dates

In Market: November 2016 – February 2017

First Order Window: September 8 & 9, 2016

Available SKUs

6pk bottles	1/2 BBLs
12pk bottles	1/6 BBLs
12pk cans	





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Ingredients

Malts: Pale, Munich, Caramel & Dark Chocolate

Hops: Cluster & Mt. Hood

ABV: 5.5%

IBUs: 12

AATMF

Appearance: Pours very dark brown, near black, with deep, ruby-tinged highlights. Dense, uniform, khaki-hued foam cap holds its shape well

Aroma: Rich, toasty, nutty malt aromas with a faintly burnt edge. Notes of cocoa and mild spicy earthiness arise. Hints of dark fruit—berries and black cherry—come through as the beer warms a bit.

Taste: Some fruity, toffee-like malt character with a subtle sweetness followed by a faint fruit undertone. Dark toasted bread crust and a bit of bitter, dark chocolate round out the finish.

Mouthfeel: Sturdy, medium body with a bit of fullness evident as the medium level carbonation fades.

Finish: Moderately dry despite depth of malt character. Rich and substantial with a hint of dark fruit that lingers through the finish and adds an extra layer of complexity.

Pairing Suggestions

Pairs best with hearty and savory foods. Spinach & artichoke dip, pot stickers, spinach salad w/ bacon & blue cheese. Beef stroganoff, grilled chicken thighs or roasted pork. Sharp Cheddar or Munster. Berry cobbler, black forest cake and tiramisu.

