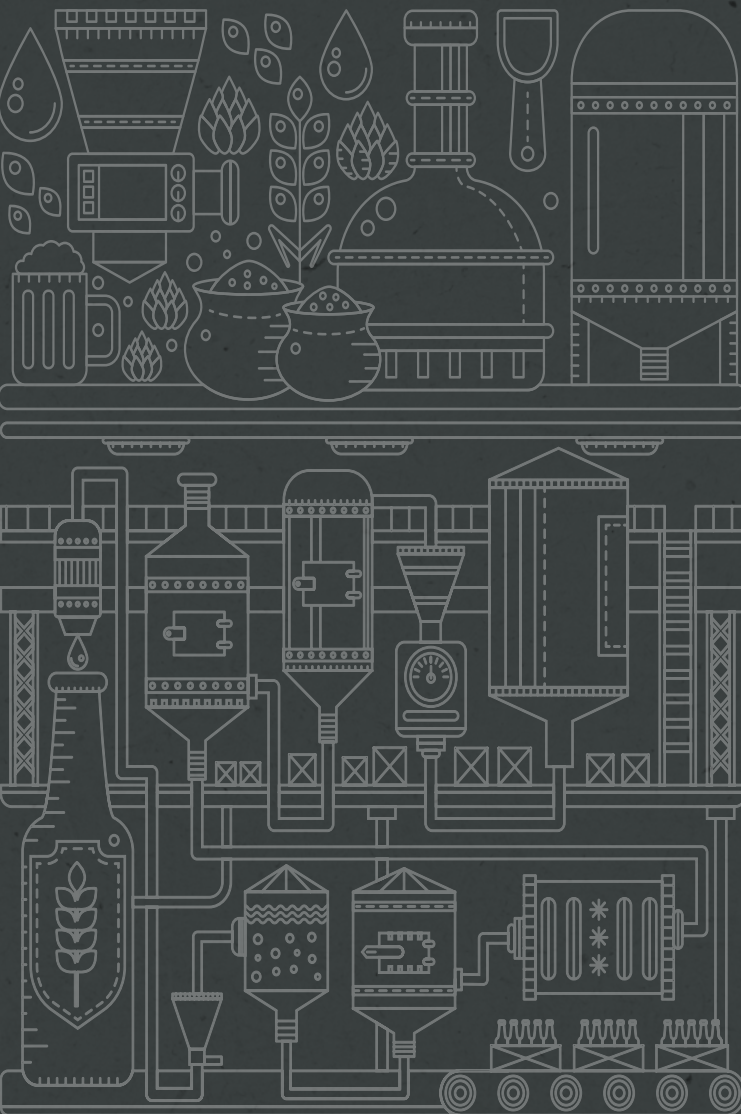


BIERSPEZIALITÄT AUS



DEM BAMBERGER LAND



Neigschaut

The Weiherer Beer self-guided tour

BRAUEREI-GASTHOF
KUNDMÜLLER



Welcome to the Weiherer Beer self-guided tour!

We have developed this tour to allow you to comfortably visit and explore our beautiful and extensive brewery grounds for yourself.

At the various stations that you will find on the following pages, we have summarized the most important information for you. With the help of the QR codes, you can also gain further exciting insights.

So get going, go exploring and immerse yourself in the Weiherer beer world!



Self-guided tour stations

- 1 Beverage market „Weiherer Bierladen“ – first brewery
- 2 Old brewery and storage cellar
- 3 „Erwins Stöffla“ distillery
- 4 In-house butcher
- 5 Beer dispensary / old storage cellar
- 6 Historical bottle washing machine
- 7 Restaurant
- 8 Beer mug collection part 1
- 9 Beer garden downstairs & upstairs
- 10 Playgrounds
- 11 Historical lauter tun
- 12 Historical fermentation vat
- 13 Two vacation apartments „Hopfen“ & „Malz“
- 14 Guesthouse
- 15 Weiherer Beer Museum and beer mug collection part 2
- 16 Entrance brewery premises / historical bottle filler

- 17 Malt and spent grain silos
- 18 Grist mill
- 19 New brewhouse
- 20 Mash, lauter tuns and brew kettle
- 21 Fermentation cellar
- 22 Lab
- 23 Fermentation and storage cellar
- 24 Filling center
- 25 Palletizing robot
- 26 Logistics center with full and empty containers
- 27 Historic rock cellar
- 28 „Michels kleine Farm“: agriculture, animals and farm store



Gathering point



Toilet



Fanshop (if interested please contact service)

1 Beverage market „Weiherer Bierladen“ – first brewery

Unbelievable but true: our beer was brewed right here in our beverage market from 1874 to 1990, and only one type, the predecessor of Weiherer Lager. Today, Weiherer beer has become an integral part of the Franconian beer landscape – with traditional classics, organic and solar beers, and unusual special brews. In our beverage market „Weiherer Bierladen“ you can marvel at our diverse beer selection and stock up on your favorite beers and other drinks to take home. You can find the opening hours for our beverage market online on our website. The market is closed on Sundays.



3 „Erwins Stöffla“ distillery

In addition to the brewery, there is also a distillery on our property. Our senior boss Erwin Kundmüller distills his schnapps here with passion – from Williams-Christ pear to sloe liqueur, you will find everything. Meanwhile we have more than ten different distillates and liqueurs on offer, all under the umbrella name „Erwins Stöffla“. The different varieties are made with fruit from the region and can be tasted and bought in our restaurant. Depending on your preference you can choose between 0.5 or a 0.7 liter bottle.



2 Old brewery and storage cellar

In our old brewery brewing, was carried out from 1990 to 2020. In 1990, the output was about 600 hectoliters. At that time, only the classic was brewed here, our Weiherer Lager. And this was also only served on tap in the brewery's own pub. The brewhouse used at that time was already made of stainless steel, we received it second-hand from Nabburg in 1990. Over time, the brewers here developed many beer styles, whose recipes are now being continued in the new brewery.



4 In-house butcher

The Kundmüller family can also be relied upon for meat and sausage products! Tobias, Roland and Oswald's nephew, is a master butcher and takes care of the home-made products offered in the inn. The love and dedication to our dishes can therefore be tasted in every bite.

The range is huge and includes bratwurst, canned meat and liver sausage. In addition, the homemade sausage can also be bought to take home. A special highlight is the Schlachtschüssel, which is available every four weeks.



5

Beer dispensary / old storage cellar

Our old storage cellar is a vaulted cellar. In the past, it was the brewery's only storage cellar and also functioned as a fermentation cellar. Now it is used as barrel storage for our restaurant. From our more than 30 varieties we have so always 18 different beer specialties „fresh on the tap“.



6

Historical bottle washing machine

This historical bottle washing machine is a so-called round spraying machine and dates from between the mid and late 1950s. Before this good piece came to us, it was at home in the Jäck brewery in Viereth. At that time, around 1000 bottles could be cleaned per hour.



7

Restaurant

Cozy, rustic, genuine. This is the best way to describe our Weiherer Restaurant. Our renovated guest room with its historic ceiling beams provides a cozy atmosphere where you can enjoy our homemade typical Franconian cuisine and various beers: Homemade sausages, our Leberkäs every Friday, the Schäufelra in beer sauce every Saturday, the homemade Gerupfte and much more belong to our signature dishes. We offer lunch every Sunday and holiday with a wide selection of Franconian delicacies. You can also look forward to our monthly speciality, the "Schlachtsschüssel" and "Stechbrühe" from our own butchery.



Our total of **four guest rooms** offer space ideal for celebrating parties. In our **Wärdsstüb**n there is room for up to 56 people, in the **Schalander** there is room for 15 people, in the **Bräustüb**n there is room for another 45 people and in the **Kuckucksstüb**n 55 people.



Our beer and food menu: quick view

OUR OPENING HOURS OF THE RESTAURANT ARE ALWAYS UP TO DATE ON OUR WEBSITE!



8 Beer mug collection part 1

In the corridor from the restaurant towards the toilet you can find a part of our beer mug collection. Over 350 historical beer mugs can be seen here and some other old brewery paraphernalia. A part of our awards can also be found there. In 2005 we were awarded the first Beer Cellar of the Year award. It continued with the silver medal at the European Beer Star for our Weiherer Rauch (smoked beer) and numerous bronze, silver as well as gold awards for our different beer types. Take a look at our trophy wall and see for yourself.



11 Historical lauter tun

Our historical lauter tun is already a rarity. It is part of our old brewery and dates back to 1874. Today you can find this old iron vessel in the upper area of our beer garden.



9 10 Beer garden downstairs & upstairs / playgrounds

Beer garden time is the best time! Regardless of whether in the downstairs area with our shady giant chestnut trees or in the sunny area upstairs with adjacent playground – everyone feels at home in our beer garden. It is the atmosphere, surrounded by nature and idyll, that will make your visit special. Our beer garden is open during the summer months at the current times (see station seven or our website) and has room for up to 250 guests.

Did you know ...

... that 2005 our beer garden was elected beer garden of the year?



12 Historical fermentation vat

Our historical fermentation vat has a long history and comes from our old brewery. The vat is made of wood and was used in the past to ferment the beer. Today it reminds of old brewery times. If you visit our beer garden, you will find the fermentation vat in the upper area and you are welcome to take a closer look at it.



13 14

Vacation apartments „Hopfen“ & „Malz“ Guesthouse

Enjoy a relaxing night's sleep at reasonable prices in our guest house right next to the restaurant. In total our house has 35 beds in double and single rooms.

In addition to the two modern vacation apartments „Hopfen“ and „Malz“, there are also two vacation apartments in the guest house and above the inn an apartment for up to 10 people.

Get information and book



You can find all our rooms, apartments and prices online.

<https://www.brauerei-kundmueller.de/gasthof>

16

Entrance brewery premises historical bottle filler

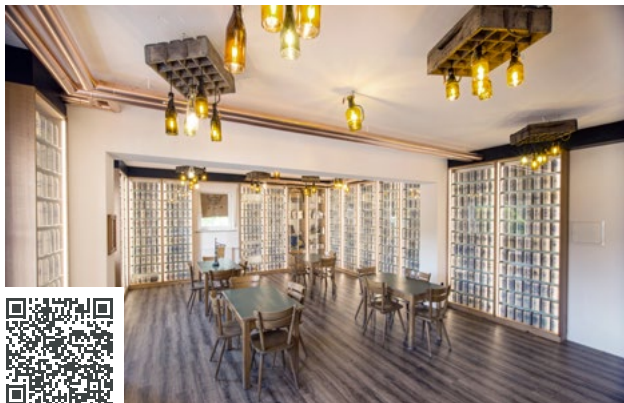
As you can easily see, our historic bottle filler has a few years under its belt. The good piece dates back to 1959 and stood in the Jäck brewery in Viereth until the beginning of the 1980s. In the 1950s, twelve bottles could be filled at the same time with the help of the bottle filler, which was a technical feat at that time.

Here you can see the entrance to our brewery premises. In the past years, the production has been moved step by step from the lower area next to the pub to two newly built modern halls. There you can learn about logistics, bottling and especially the newly built brewhouse, which is one of the most modern facilities in all of Germany.

**15**

Weiherer Beer Museum and beer mug collection part 2

And now we come to another highlight – our beer museum! We opened this in 2018. The premises were already available and when the opportunity arose for us to take over the mug collections of regular guests Hansi Cölsch and Herbert Pfaff, the decision was made: we are opening a beer museum. In total there are over 1600 mugs from all over Germany in our premises, some special ones even from the 19th century.

**17**

Malt and spent grain silos

We have four malt silos, each filled with 26 tons of barley malt. The barley malt is our base malt for all Weihere beers.



Did you know ...

... that the spent grains are collected from us by the surrounding farmers and used as high-quality cattle feed? Recycling economy in its most beautiful form.



18 Grist mill

Up to 1200 kg of malt can be milled here per hour. Incidentally, this process is fully automatic. Only our special malts are processed by hand. The exact procedure during milling is as follows: The malt enters the exterior fettle from the outside. It is then moved down into the mill. In the next step, the malt is transported via the grist box into the tube chain conveyor and then lands directly in the optical masher.



20 Mash, lauter tuns and brew kettle

Malt and water are mixed in the optical masher to form a homogeneous mash and transferred to the 60-hectoliter mash tun. Various steps take place there at 60, 62, and 68 degrees Celsius before the partial mash enters the lauter tun. At 72 degrees Celsius, the main saccharification takes place. The wort is then boiled in the brew kettle and the hops are added. The „lautering“ lasts about two hours. The automatic chopping process is used to chop up the spent grains cakes and ensure trouble-free wort discharge.



19 New brewhouse

We can proudly say that the new Weiherer brewhouse is considered one of the most modern facilities in Germany. We can save up to 40 percent energy with the developed system. Apart from the new refrigeration machine, this is due on the one hand to the sophisticated mashing process and on the other hand to the recovery of hot water through our pan vapour condenser. Nevertheless, the team led by master brewer Roland Kundmüller remains true to the rest of the brewing process – the same decoction process, the same lautering times. The hops and malt blend also remains the same. Want to see what happens in our brewhouse? Then watch the video via the QR code below right now.



21 Fermentation cellar

The next stop on our tour is the open fermentation. After the wort has passed through the cooler, it enters fermentation. The fermentation process lasts approx. one week. Here, yeast is used to convert the individual sugars into alcohol and carbon dioxide. On the one hand in our yeast tanks, on the other hand in the open fermentation.



22 Lab

Now it's time for chemistry. In our laboratory, we measure carbon dioxide, original wort, alcohol content, PH value and the yeast cells of our beers. Typical microbiological tests are also the order of the day. The quality standard for each and every one of Weihenstephaner's beers is high, therefore regular controls are obligatory and represent an important part within the production for us.



23 Fermentation and storage cellar

After fermentation, it's time for the beer to go into the storage tank. Here we give our Weihenstephaner beers time to mature and develop their full flavor. This happens more quickly with top-fermented beers, but bottom-fermented beers such as Lager or Keller need a few weeks more. We have a total capacity of over 10,000 hl in our storage tanks (including the fermentation tanks). We used to have several storage cellars, but now everything has been brought together in one place.



24 Filling center

In our filling center, we fill both bottles and barrels. Our barrel quantities include all common sizes: 10, 15, 20, 30 and 50 barrels. Also in the portfolio: the 5 litre party can.



Both filling processes start with very thorough cleaning. An inspector then checks that the bottle is completely clean and pure.



Did you know ...

... that it takes exactly 25 minutes for a crate of empty bottles to go through the entire cycle and be ready for the beer connoisseur again as a freshly filled crate?

Immediately afterwards, the beer is filled and returned to where it belongs. Our beer bottles are given their „Weihenstephaner dress“ and the labels are applied.

After a final quality check, the last step follows. The full kegs and crates are returned to the logistics hall and from there make their way to our customers.



25 Palletizing robot

At this station, the returning empty beer crates from the beverage markets and pubs are unloaded. The empty crates are then stacked on pallets and transported to the palletizing robot. This picks up an entire layer (equivalent to eight empty crates) fully automatically with its gripper and places it on the conveyor belt. On the other hand, the full crates come in again, also running on a conveyor belt.



27 Historical rock cellar

Our historical rock cellar has real cellar culture. Until the 60s, senior boss Erwin and his uncle Schorsch carried the beer in churns into the cellar and stored it there for 4-6 weeks.



26 Logistics center with full and empty containers

Our logistics hall has been in existence since 2006 and acts as a beer transshipment point, thus closing the cycle. The empty crates are delivered and the trucks are loaded again with full crates. We deliver our beer to more than 350 beverage markets and restaurants all over Franconia, within a radius of 60-70 km. We are an environmentally conscious and local company and attach great importance to sourcing as much as possible of our raw materials from Franconia, including hops, which we get from Spalt near Nuremberg, for example.



28 „Michels kleine Farm“: agriculture, animals and farm store

At the beginning, from 1874, agriculture and brewery still belonged together. With the inheritance, however, both businesses were separated, with agriculture being handed over to the eldest son Michael Kundmüller. Today he runs the farm together with his family in a modern and sustainable way. The products from homemade sausage and meat products to eggs, fruit, vegetables and much more can be purchased directly in our own farm store.



BIERSPEZIALITÄT AUS



DEM BAMBERGER LAND

BRAUEREI-GASTHOF
KUNDMÜLLER

Brauerei-Gasthof Kundmüller · Weiher 13 · 96191 Viereth-Trunstadt
Phone +49 (0) 95 03 / 43 38 · Fax +49 (0) 95 03 / 78 68
info@brauerei-kundmueller.de