DORTMUND

BIER

CRAFT BREWERY
SERRA NEGRA - SÃO PAULO - BRAZIL

DORTMUND BIER

The Dortmund Craft Brewery located in Serra Negra – Brazil, arose to offer true beer lovers a pure and sophisticated product to satisfy the most demanding consumers.
With modern equipment, using the most traditional brewing techniques and with a rigorous selection of imported ingredients.





PILS

The **Dortmund** Pils is a lager with Gold coloration, full-bodied, smooth malt aroma, ballanced bitterness and residual hop feel.

FOOD PAIRING RECOMMENDATION:

peanuts, french fries, hamburger. Light cheese like feta and mozarella, Caesar Salad, grilled or fried chicken, pasta and pizza, Chinese and Japanese food, shrimp, crab and fried fish.

Glass:

IBU: 14
ABV: 4,5%
Style: Premium Lager
Recomended Serving Temperature: 4º C / 39ºF



PILS GLUTEN FREE

The purpose of Dortmund **Pils Gluten Free** beer is to offer this product to celiac people, who are intolerant of the protein present in normal beers, and as an option for an increasing portion of the population seeking a gluten-free diet.

Silver Medal at the 2016 Brazilian Beer Contest - Blumenau - SC

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Glass:

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ABV: 4,5%
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Recomended Serving Temperature: 4° C / 39°F

CHARACTERISTCS	1	2	3	4	5
AROMA					
BITTERNESS					
MALTY					



SCHLOSS

An exquisite Belgian wheat beer, cloudy and pale in color (referred to as white ale) with a smooth, interesting taste. Schlossis hinted with coriander seeds and orange peel, which give it its distinct flavor.

Gold Medal in 2014 South Beer Cup.
Cooper in 2015 Blumenal Craftbeer Festival (Brazil)





TASTING NOTES:

Schloss Witber has a distinctive taste - with a fruity character, interlaced with subtle spice, it is aromatic with hints of coriander and gently refreshing citrus notes. A sweet vanilla, lightly smoky flavour is the finishing touch. Lightly sweet and sour and perfectly balanced.

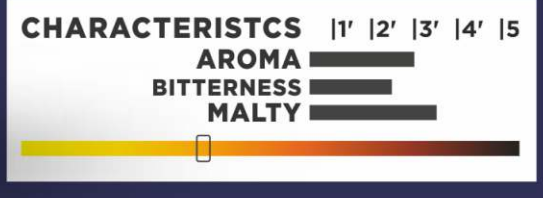
FOOD PAIRING RECOMMENDATION:

Salad with citrus dressing, Caesar Salad, brie and camembert cheese, grilled white fish, prawns, calamari rings, lobster, brie and camembert cheese, chinese foods, guacamole and coleslaw. **Deserts:** lemon, orange or apple pie (apfelstrudel), berries and citric fruits.



Glass:

IBU: 15
ABV: 4,5%
Style: Belgian Witbier
Recomended Serving Temperature: 4º C / 39ºF



LINDERHOF

The LINDERHOF is a non-filtrated wheat beer and that pours a cloudy appearence due to the suspended yeast. This beer pours a straw yellow colour relatively cloudy and topped by a rich, creamy and long-lasting head.

TASTING NOTES:

Aroma has notes of pepper, clove, sweet wheat malts, and a hint of clove and banana.

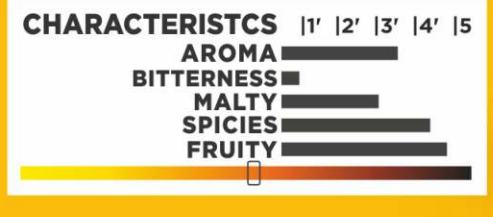
FOOD PAIRING RECOMMENDATION:

German and Indian foods, light cheeses, smoked salmon, codfish, prawns, lobster, duck, banana pudding.



Glass:

IBU: 15
ABV: 5%
Style: German Hefeweizen
Recomended Serving Temperature: 4° C / 39°F





NOSTRADAMUS

Nostradamus is a full-bodied beer, very dark color, malty ale with a complementary oatmeal flavor. with dense and firm foam. Produced with specially roasted malts, which give it notes of roasted coffee and dark chocolate.

Voted the best Stout beer in the world with a gold medal at 2013 **Mondial de La Bière**, Cooper 2015 **Blumenal Craftbeer Festival (Brazil)**, Cooper in 2017 **Copa Cervezas de America.**

FOOD PAIRING RECOMMENDATION:
quail, sausages, pork, oyster and others seafood. Deserts: Cheesecake, chocolate pie and vanilla icecream.

Glass:

IBU: 20
ABV: 5,5%
Style: Oatmeal Stout
Recomended Serving Temperature:
8º - 12º C / 46 – 53 ºF

CHARACTERISTCS |1' |2' |3' |4' |5
AROMA
BITTERNESS
MALTY

RED ROSE ALE

Red Rose Ale has reddish color, medium body, very malted with special emphasis on the blend of malts. It has a toffee aroma, with low bitterness and floral hop notes.

Gold Medal at the **2014** South Beer Cup and **Silver** at the **2017** GCA Cervezas de America Cup.





FOOD PAIRING RECOMMENDATION:

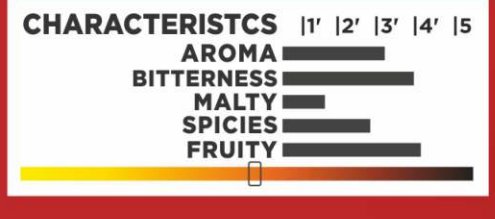
Mexican food, hamburger, roast beef, lamb, carpaccio, pepperoni pizza, gorgonzola cheese, pasta with meat balls, bell pepper.





Glass:

IBU: 20
ABV: 4,7%
Style: Irish Red Ale
Recomended Serving Temperature: 5º - 7º C / 41 - 45ºF



SAZONAL



CESKE PIVO

Dortmund **Ceske Pivo** is a faithful representative of the Czech Bohemian Pilsener style. It's a Lager with golden color, it is extremely refreshing. It has a rich and complex malt flavor, combined with an incomparable hop aroma, as it receives a generous load of traditional Czech Saaz hops. With a very apparent bitterness but without being too severe and with velvety and long-lasting white foam, it is an ideal beer for any season. Ceské Pivo means Czech beer.

Bronze medal at the 2018 **Arorojo Beer Festival.**
Bronze in the **2018 Latin American Cup Cervezas Artesanales.**

FOOD PAIRING RECOMMENDATION:
Salads, light cheeses, pizza, Indian, Chinese and Japanese foods, seafood and sausages.

Glass:

IBU: 40
ABV: 5%
Style: Bohemian Pilsen
Recomended Serving Temperature: 4° C / 39°F

CHARACTERISTCS |1' |2' |3' |4' |5
AROMA
BITTERNESS
MALTY

OLD SHIP

Old Ship is a high fermentation beer (ALE)., has a Amber color, it is made with caramelized malts and the addition of a significant amount of a single type of American hops, the refreshing Summit, which gives the beer a delicious citrus and fruity aroma with a pleasant and complex bitterness.

Bronze medal at the 2017 Cervezas de America GCA Cup.



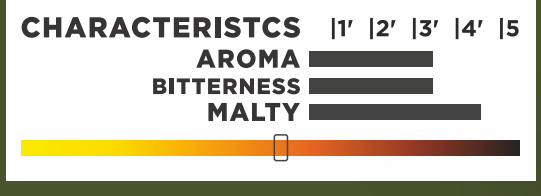
FOOD PAIRING RECOMMENDATION:

Carpaccio, red meats, chicken, hamburger, seafood, calamaris, German sausages, Mexican orspicy foods, lemon pie.



Glass:

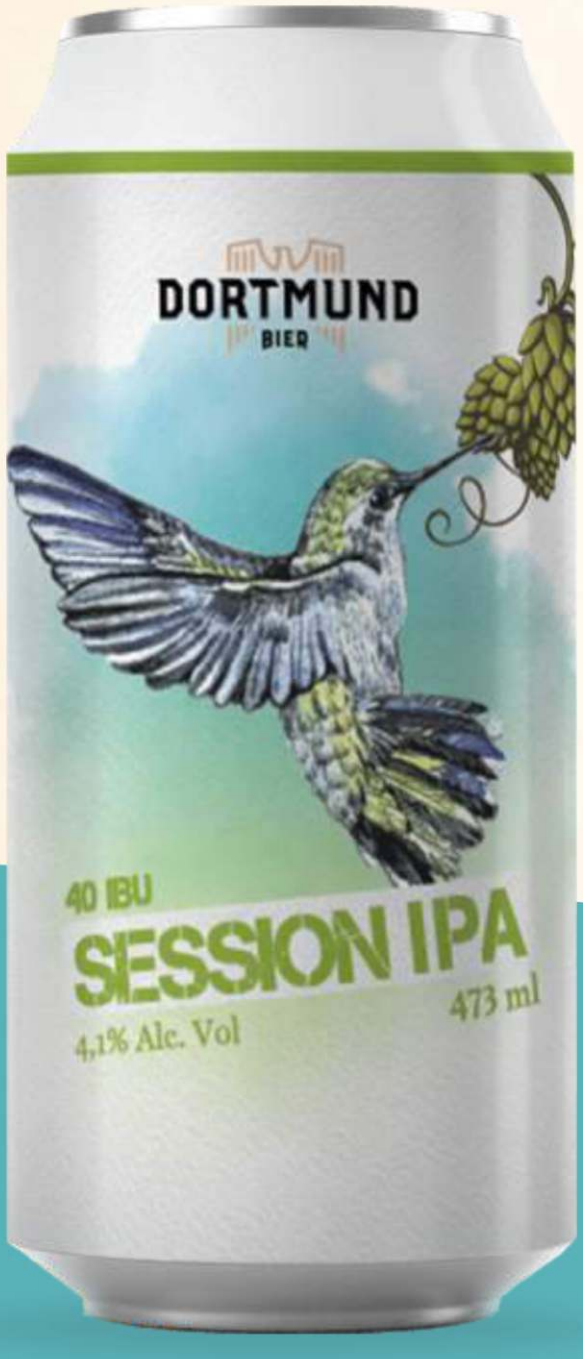
IBU: 32
ABV: 4,9%
Style: American Pale Ale
Recomended Serving Temperature: 5º - 7º C / 41 - 45ºF



SESSION IPA
Our **Session IPA** is a light beer, but with a strong personality with complex flavors and aromas.

The highlight goes to the combination of Pekko, Ella, Centennial and Mosaic hops, which bring bitterness and freshness in the right measure.

Balanced and easy to drink, it has very hight citrus and floral aroma.

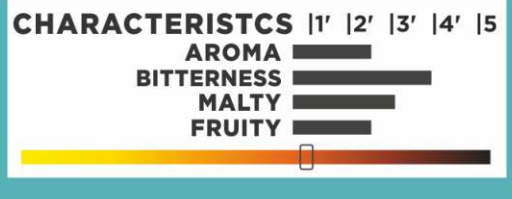


FOOD PAIRING RECOMMENDATION:
Mexican food, hamburger, roast beef, lamb, drake, carpaccio, pizzas, gorgonzola cheese and pepper.



Glass:

IBU: 40
ABV: 4,1%
Style: Session IPA
Recomended Serving Temperature: 5º - 7º C / 41 - 45ºF



THE WHITE IPA

The White IPA was launched in celebration of the 2 years of the Dortmund brewery.
Initially it was seasonal, but due to the huge success, it became part of the beer line. A beer that mixes classic and modern, as well as the brewery. A mix of styles that combines the spices of the witbier style and the freshness of the wheat with the potent and aromatic hops of the best American India Pale Ale style beers.

CHARACTERISTICS:

Straw yellow color, whitish and cloudy due to the presence of suspended yeast.

FOOD PAIRING RECOMMENDATION:

brie and camembert chesse, Caesar salad, pork sausage, Chinese food, shrimp, crab, tuna, trout and fried fish, lemon, orange or apple pie (Apfelstrudel).





Glass:

IBU: 50
ABV: 5%
Style: White IPA
Recomended Serving Temperature: 4º C / 39ºF





OLD PLANE

Old Plane is a faithful representative of the American IPA style. It has 50 IBUs from the Ahtanum, Mosaic and Cascade American hops, which bring very evident citrus and floral aroma.

The fruity aroma are due to Simcoe's dry hopping.

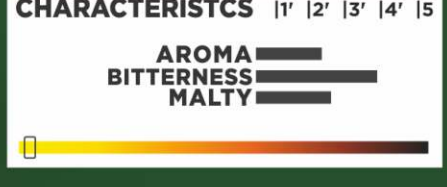
It is a striking beer that pleases hop admirers.

FOOD PAIRING RECOMMENDATION:

Meat with chili, chorizo, pork ribs, cheddar and white chocolate.

Glass:

IBU: 50
ABV: 5%
Style: American IPA
Recomended Serving Temperature:
5º - 7º C / 41 - 45ºF



STOWE

Stowe New England IPA beer has a strong presence of floral and citrus hops, inserted at the end of the process, which become extremely aromatic, without bringing a very pronounced bitterness. Turbidity and low carbonation are purposeful of the style.

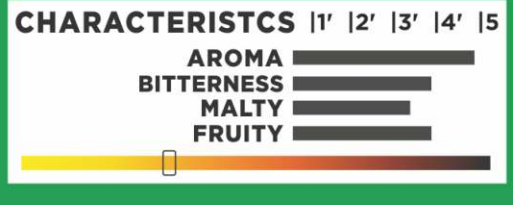
The name is our tribute to the hometown of the first created NEIPA in the world.



FOOD PAIRING RECOMMENDATION:
Blue cheese, hunting meats, spicy dishes and desserts based on citrus fruits.

Glass:

IBU: 60
ABV: 6%
Style: New England IPA
Recomended Serving Temperature:
5º - 7º C / 41 - 45ºF





HOPFEN

Dortmund **Hopfen** is an authentic Imperial German IPA, prepared 100% with excellent quality German ingredients. Special malts and an unusual blend of classic Hallertau Magnum and Mittelfrüh hops such as the new Mandarina Bavaria and Polaris, which give a delicious and sharp bitterness.

Silver medal at the 2018 Cervezas de America GCA Cup.



CHARACTERISTICS:

The dry-hopping process brings the addition of another hop load at the end of maturation, giving citrus notes of orange, pine and mint to the aroma. The high alcohol content of 8.5% matches perfectly with the powerful 80 IBUs of bitterness.

FOOD PAIRING RECOMMENDATION:

Gorgonzola and roquefort cheese, meat with chilli, duck au poivre, curry chicken. pork sausage, chorizo, Mexican, Vietnamese and Indian food (spicy food), pepperoni pizza, caramel apple pies.



Glass:

IBU: 80
ABV: 8,5%
Style: Imperial German IPA
Recomended Serving Temperature:
8º - 12º C / 46 - 43ºF



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dortmundbier