



www.quartiermeister.org



QUARTIERMEISTER
ZUM WOHLER ALLER



ABOUT QUARTIERMEISTER

With every bottle Quartiermeister, you support the work of local community projects. 10 cents of every litre sold go towards social and cultural projects. Your consumption is also a good deed!

Since 2010 Quartiermeister has advocated an equal economy for the common good. Based off of the following six principles:



SOCIAL PROFIT • All our profits go directly to social and cultural local initiatives.



INDEPENDENT • We are independent of investors and shareholders so that we can make our own decisions.



TRANSPARENT • We publish our revenues, expenses and wage payments and are run by an independent and open board.



REGIONALLY EFFECTIVE • We operate as regional as possible and fund projects that are located in the neighbourhood where our beer is consumed.



PARTICIPATORY • Everyone can decide who our profits support.



POLITICAL • As a social business we want to improve our economy and directly contribute to shaping tomorrow's world.

OUR ORIGINAL PALE ALE



Brewing process: bottom-fermented

Beer variety: pale ale

Ingredients: brewing water, barley malt,
hop (Taurus, Perle)

Original Wort: 12,3 °P

Alc. Content: 5,2 %

Producer: Private Brewery Gut Forsting e. G.
Münchner Straße 23, 83539 Forsting

Package form: 20 × 0,5 l Euro-Bottle

Palletizing: 30–36 crates (Euro pallet)
45 crates (Industrial pallet)

Barrel: 30 l Keg, Flattype-fitting

Shelf life: 9 months after bottling

Characteristics: membrane-filtered, natural and
not pasteurised, brewed in accordance
to the German purity law



OUR BIO-CERTIFICATED PILS

Brewing process: bottom-fermented

Beer variety: pils

Ingredients: brewing water, bio-barley malt,
bio-hop (Perle, Tradition, Select)

Original Wort: 11,5 °P

Alc. Content: 5,0 %

Producer: Private Brewery Gut Forsting e. G.
Münchner Straße 23, 83539 Forsting

Package form: 20 × 0,5l Euro-Bottle
20 × 0,33l Gourmet Bottle

Palletizing: 30–36 crates (Euro pallet)
45 crates (Industrial pallet)

Barrel: 30 l Keg, Flattype-fitting

Shelf life: 9 months after bottling

Characteristics: membrane-filtered, natural and
not pasteurised, brewed in accordance
to the German purity law

Awards:



DE-ÖKO-021
Deutsche
Landwirtschaft



OUR BIO-CERTIFICATED PALE ALE

Brewing process: bottom-fermented

Beer variety: pale ale

Ingredients: brewing water, bio-barley malt, bio-hop (Mittelfrüh, Perle, Cascade, Mandarina Bavaria)

Original Wort: 12,3 °P

Alc. Content: 5,2 %

Producer: Private Brewery Gut Forsting e. G.
Münchner Straße 23, 83539 Forsting

Package form: 20 × 0,5 l Euro-Bottle

Palletizing: 30–36 crates (Euro pallet)
45 crates (Industrial pallet)

Barrel: 30 l Keg, Flattype-fitting

Shelf life: 9 months after bottling

Characteristics: membrane-filtered, natural and not pasteurised, brewed in accordance to the German purity law

Awards:



DE-ÖKO-021
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A SELECTION OF OUR FUNDED PROJECTS



Thanks to your continued patronage we have been able to donate over 180.000€ to more than 160 local community projects! The projects featured are included in a wide range of various fields all working to benefit the greater good of the community. No matter if it is in the sector of education, integration, refugee aid, art or sports.

Every beer is a donation and anyone can decide online via our website which projects are funded by us.

To have your voice heard, vote now at:
www.quartiermeister.org

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