



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-PILS



Brewing process: bottom-fermented

Beer variety: pils

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

Original Wort: 11,5 °P

Alc. Content: 5,0 %

Taste: Our pils has a mild-aromatic taste with a malty flavor and it's pleasant to the taste.

Producer: Burgess Brewery Wittichenau E. Glaab GmbH
Haschekestraße 33, 02997 Wittichenau

Palletizing: 40 crates

Barrel: 30 and 50l Keg, Flattype-fitting
available in 24 × 0,33l, 20 × 0,5l & barrel

Shelf life: 8 months after bottling

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

Awards: DLG gold 2005 & beer of the month august 2005; BRAURING quality seal in gold for the 20th year in a row (Oct. 14)

OUR BIO-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 %

Taste: Our bio-pils has a pleasant dry
taste with hoppy-fruity notes.
Long storage periods confer
freshness and a slim character.

Producer: Burgess Brewery Wittichenau E. Glaab GmbH
Haschekestraße 33, 02997 Wittichenau

Palletizing: 40 crates

Barrel: 30 and 50l Keg, Flattype-fitting
available in 24 × 0,33l, 20 × 0,5l & barrel

Shelf life: 8 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-RED-BEER



Brewing process: bottom-fermented

Beer variety: red beer

Ingredients: brewing water, bio-barley malt,
bio-hop (Perle, Hüll melon)

Original Wort: 12,3 °P

Alc. Content: 5,2 %

Taste: Our red beer has a malty taste
accompanied by a flavour of
berries and honeydew melon.
Long storage periods confer
freshness and a slim character.

Producer: Burgess Brewery Wittichenau E. Glaab GmbH
Haschekestraße 33, 02997 Wittichenau

Palletizing: 40 crates

Barrel: 30 and 50 l Keg, Flattype-fitting
available in 24 × 0,33 l, 20 × 0,5 l & barrel

Shelf life: 8 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 UNFILTERED SHANDY



Brewing process: bottom-fermented

Beer variety: pils

Ingredients: 50 % Quartiermeister original pils (brewing water, barley malt, hop), 50 % citrus lemonade; fruit content: 3,6 %

Original Wort: 5,75 °P

Alc. Content: 2,5 %

Taste: The unfiltered shandy is our refreshing answer to the hot days of summer. Juices of lemon and orange make it fruity-tingling.

Producer: Burgess Brewery Wittichenau E. Glaab GmbH
Haschekestraße 33, 02997 Wittichenau

Palletizing: 40 crates

Barrel: 30 and 50l Keg, Flattype-fitting
available in 24 × 0,33l, 20 × 0,5l & barrel

Shelf life: 8 months after bottling

Characteristics: membrane-filtered, natural and without preservative, sweetener or artificial aromas

UNSER BIO-ALCOHOLFREE



Brewing process: top-fermented

Beer variety: non-alcoholic

Ingredients: brewing water, bio-barley malt, bio-hop (Perle, Select, Cascade, Mandarina Bavaria), yeast, fermentation carbon dioxide

Original Wort: 6,5 °P

Alc. Content: < 0,5 %

Taste: Our innovative manufacturing process gives the bio-alcoholfree beer a full-bodied character and a strong fruity hop aroma. That is what makes it so wonderfully refreshing!

Producer: Burgess Brewery Wittichenau E. Glaab GmbH
Haschekestraße 33, 02997 Wittichenau

Palletizing: 40 crates

Barrel: 30 and 50 l Keg, Flattype-fitting
available in 24 × 0,33 l, 20 × 0,5 l & barrel

Shelf life: 8 months after bottling

Characteristics: non-alcoholic, unfiltered and natural, brewed in accordance to the German purity law

Recommendation: Slightly shake up the sediment

Awards:



DE-ÖKO-021
Deutsche
Landwirtschaft

OUR BIO-LAGER



Brewing process: bottom-fermented

Beer variety: pale ale

Ingredients: brewing water, bio-barley malt featuring a unique variety of bio-special barley malts, bio-hop (Cascade and Mandarina Bavaria)

Original Wort: 12,3 °P

Alc. Content: 5,2 %

Taste: Our Bio-Lager has a classic slim character due to its dry hopping during the storage with fine, hoppy citrus aroma.

Producer: Burgess Brewery Wittichenau E. Glaab GmbH
Haschekestraße 33, 02997 Wittichenau

Palletizing: 40 crates

Barrel: 30 and 50 l Keg, Flattype-fitting
available in 20 × 0,5 l & barrel

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

A SELECTION OF OUR FUNDED PROJECTS



ZERO **WASTE** E.V.



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

GET IN TOUCH

Quartiermeister – Korrekter Konsum GmbH
Oranienstraße 183, Aufg. C
10999 Berlin

T: 030 69599123

E: bestellung@quartiermeister.org

W: www.quartiermeister.org



QUARTIERMEISTER
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Quartiermeister Sachsen, Sachsen-Anhalt, Thüringen
Andre Weigold
T: 0176 61040497
E: andre@quartiermeister.org

Quartiermeister Berlin – Gastronomy
Marko Müller
T: 0176 45626537
E: marko@quartiermeister.org

Quartiermeister Berlin – Commerce
Tcuni Zymbioui
T: 0176 43405587
E: tcuni@quartiermeister.org

Quartiermeister Köln
Gottfried Mössinger
T: 0160- 6242732
E: gottfried@quartiermeister.org