

MEININGER'S
INTERNATIONAL
CRAFT BEER
AWARD

PRESS RELEASE

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Meininger's International Craft Beer Award Mai 2021:

The "Wheat Beer of the Year" comes from Brauhaus Faust / The best summer beers of 2021 are brewed by TrueBrew and Brauerei Kundmüller

Incidence figures are dropping nationwide, outdoor restaurants are allowed to reopen in many places, and people are looking forward to their first beer in convivial company after a long time. The beer garden time begins!

In the new seasonally oriented concept of Meininger's International Craft Beer Award, the focus in May was therefore on summer beers (session lagers and ales) and the beer garden classic wheat beer. A total of over 150 beers were put to the critical vote of the expert jury, made up of beer sommeliers, brewers and other experts from research and academia, in the blind tasting. At the end of the intensive tasting day, 39 beers were awarded a medal. "In this compilation of varieties, it has once again been impressively demonstrated how much beer can accompany us through the year as a seasonal beverage," reports Mareike Hasenbeck, Germany's best-known beer blogger (Feiner Hopfen) and a member of the Craft Beer Award board.

Special awards as the highest-rated representatives of their style went to the following beers:

Faust Hefeweizen hell can call itself "**Wheat Beer of the Year 2021**". The jury was impressed by the tangy, mild, and fresh taste full of fruity yeast aromas and awarded the beer from Brauhaus Faust in Miltenberg a platinum medal, the only one among the competition. Once again, the brewery with more than 360 years of tradition was able to demonstrate its expertise.

When a beer can be drunk over a longer period of time without any problems, it is also known as a session beer. Although these beers put the brakes on the alcohol content somewhat, they still have a convincing, full-bodied aroma and are thus ideally suited as summer beers.

The title for "**Session Ale of the Year**", i.e. the best top-fermented session beer, goes to **Weiharer Summer Ale** from the Franconian Kundmüller brewery (Craft Brewer of the Year 2020). No less than six different hop varieties ensure a fruity, hoppy and summery character, which the jury rewarded with a gold medal.

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The beer experts named **Upside Down Session Lager** from True Brue Brewing Company in Munich "**Session Lager of the Year**" (the bottom-fermented variety). The microbrewery from the Dreimühlenviertel has been causing a stir in the craft beer scene since its founding in 2019. Their gold medal-winning summer beer scored points with a particularly tropical-fruity aroma complete with mild herbal notes.

At the next themed tasting in mid-June, the agenda will include the **Pale Ale and IPA** categories, the two varieties that have given the craft beer movement its worldwide boom.

An overview of all the medal winners from the May tasting can be found here:

<https://www.meininger.de/en/beer/tastings/international-craft-beer-award/results>

About Meininger's International Craft Beer Award:

Meininger's International Craft Beer Award was launched in 2014 by Meininger Verlag. Until 2020, the competition took place once a year, with up to 1,200 beer specialities from all over the world being tasted blind by almost 100 national and international beer experts.

With the reorientation to a monthly, theme-specific tasting format, the competition guarantees an even more detailed and now also seasonal beer specialities open tasting and assessment of the submitted beers by a proven expert jury.

Eight years after its premiere, Meininger's International Craft Beer Award is one of the most important beer competitions. With its tasting methodology, the competition sets new standards in the field of beer evaluation. Based on the international 100-point scheme, the beers are not evaluated comparatively, but individually according to appearance, smell and taste by a jury of experts without knowledge of the producer. In addition, the competition describes each beer tasted sensorially in terms of the aromas and attributes typical of the respective beer style. From this, an aroma diagram is created that is comprehensible and understandable for brewers and consumers and gives a first impression of the taste of the beer.

Meininger Verlag is the publisher of numerous beverage publications such as the magazine for beer culture "Meininger's Craft". The media company has demonstrated its tasting expertise for more than 20 years with numerous internationally recognised wine and spirits competitions.

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