

MOHRENBRAUEREI

The Vorarlberger Beer

Mohrenbräu
das Vorarlberger Bier

OUR BREWERY

Here we are at home

Dornbirn

Vorarlberg



Area

120,93 km²



Altitude

437 ASL



Resident

50.360



ABC

97 L.



Mohrenbräu
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BEER WITH HEART AND TRADITION

Crafted for discerning palates

With over 260 years of brewing experience, we are proud to be the oldest brewery in Vorarlberg. In our time-honored tradition, we brew Vorarlberg's favorite beer. Authentic and down-to-earth, just like the people who enjoy it. Our beer embodies the spirit of togetherness and delight, fostering shared experiences.

Immerse yourself in Vorarlberg's story and be inspired by its one-of-a-kind taste.

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MOHRENBRAUEREI

Facts and figures

170 passionate beer enthusiasts

We brew 190,000 hectoliters annually

Recording 30 million euros in revenue

100% family, 100% quality, 100% innovation

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A man with a beard and a dark jacket over a light blue shirt stands in a brewery. He is smiling and looking towards the camera. In the background, there are large copper brewing vessels and a green exit sign.

A GOOD STORY

Oldest Brewery in Vorarlberg

Good stories often begin with the phrase "Once upon a time...". In our case, once upon a time, there was a man named Johann Mohr who, in the year 1763, fulfilled his dream of owning his own inn with an attached brewery. Since then, as a small family-run brewery in its sixth generation, we have been brewing Vorarlberg's favorite beers.

Tim Gröger
Brewmaster

Mohrenbräu
das Vorarlberger Bier

MAY WE INTRODUCE

The Eisbock



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BEER LEGEND

Once upon a time ...

Once upon a time, according to the legend, there was a brewer's apprentice in Kulmbach, Upper Franconia, who left his Bock beer outside on a cold winter night 130 years ago. The next morning, the beer had frozen into ice, causing the barrels to burst. However, in the center of each of these "ice barrels," the concentrated essence of the beer had collected and remained unfrozen due to its high alcohol content. The furious master then forced his apprentice to free the liquid remnants from the ice and drink them. As we know today, it was an extremely palatable punishment. Inside the ice, a malty-sweet, rich, yet drinkable beer had formed: the Eisbock was born.

120 years later and 300 kilometers southwest, in January 2012, the Mohrenbrauerei embarked on an investigation into the legend. In the first year, they produced 55 liters of Eisbock from 100 liters of Bock beer frozen in barrels. Since then, the production process has been perfected. Each year, a strong Bock beer is transformed into 100 hectoliters of Eisbock through repeated freezing using a cooler in the brewing tank. The final product is then bottled in 0.33-liter bottles.



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A UNIQUE ICE AGE

True delicacies are rare.

True delicacies are rare, and the Eisbock is no exception. Crafting this exceptional beer requires three key elements: cold, skill, and endurance. Only a handful of breweries produce this rarity, with just a select few found in Austria and Germany. At Mohrenbrauerei, thirty thousand bottles of Eisbock are meticulously created each winter from frozen Bock beer.

Through a process that involves extracting moisture from the beer at temperatures of ten degrees below zero, the Eisbock develops its distinctive characteristics. With an alcohol content of ten volume percent and intensified flavor notes, it becomes a true treasure for connoisseurs. The Eisbock is a perfect choice as a digestif, a dessert beer, or as a companion to indulgent dishes such as wild game, steak, flavorful cheese, crème brûlée, mousse au chocolat, or other sweet treats.



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PREMIUM VINTAGE

True delicacies are rare indeed.

Hop and malt are not all created equal. Just like with wine and whisky, each year of Eisbock has its own distinctive flavor. In addition, the extended aging process in the bottle further enhances the beer's complexity. Time imparts a unique character to each individual vintage. Starting in November, the new Mohrenbräu Eisbock will be available in limited quantities. Alongside the current 2022 vintage, there will also be three additional vintages from 2019 to 2021.



Mohrenbräu Eisbock
Alcohol: 10% ABV
OG: approx 20° Plato
BBD: 10 years

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