University Brewery

HOCHSCHULE ANHALT University of Applied Sciences



New developments in beer production

Drink ideas with a unique flavor

The teaching and research brewery at Anhalt University of Applied Sciences considers it an essential part of its mission to support regional companies, especially small and medium-sized enterprises as well as start-ups, in the development and production of high-quality foods. For example, special beer recipes with modern twists have already been developed for several brewpubs:

- Giovanni – a festival beer for the Köthen Bach Festivale
- Ginger beer – with a natural ginger note
- Jacobus – an entire beer assortment for the Köthen Brewpub
- Monastery beers and malt beverages – brewed with caramel sugar syrup
- Harzer Urquell – created for a restaurateur in the Harz region

Another mission of the research and teaching brewery is to give students the opportunity to work independently on complex and practical topics. The teaching and research brewery is also technically well-equipped for these tasks. The latest development is „Germanenbier“ (Germanic beer), which was conceived with students in the teaching and research brewery. In addition to the hops common today, herbal blends are used that allow the taste of beer from over 1,500 years ago to be experienced.

Various formats of brewing courses are offered upon request to show interested parties how to develop products even more innovatively and market them sustainably and profitably.

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HOCHSCHULBRAUEREI