



„MAINTAINING TRADITIONS,
ALLOWING TECHNOLOGY.
THIS IS ART TOO.“

Times are changing. You can see Andreas Leikeim (2nd from the left) here in 1927 with employees of the brewery and his daughter Maria picking the storage drums.

A new brewery was built under his direction in 1954, before his grandson Dieter developed Leikeim into a medium-sized company in the mid-seventies. He did so, however, without neglecting the tradition of the brewery.

To this day, for example, Leikeim only uses its own top- and bottom-fermented yeast strains, which are grown in pure-breeding facilities. The malt is produced from non-genetically modified barley and wheat varieties and the hops originate from the Franconian and Bavarian cultivation areas, Spalt and Hallertau.

Andreas Leikeim, the great-grandson, has been responsible since 2010 and he also knows: „Maintaining traditions and allowing technology. This is also the art of brewing.“

BREWERY FAMILY. WITH VISION.

Looking ahead, master butcher Johann Leikeim married Apollonia Fischer, the baker's widow from the bakery across the street, in 1880. In 1887, he founded the brewery and brought together the knowledge of three Franconian delicacies in the Leikeim family. Today the region holds world records for butchers, bakers, and brewers per capita.

For a brewery to survive five generations requires a special balance of heart and mind or, in other words, the right mix of proven tradition and necessary modernization. The fact that it has been successful for more than 125 years is due to the leadership personalities of the Leikeim family, who are putting the business to the test again and again.

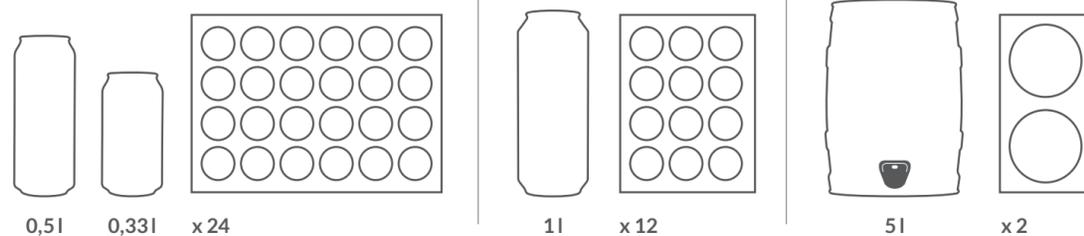
He developed the family business into a prosperous medium-sized company, which his wife Christine Leikeim continued after his death in 1998. In 2016 she passed it on to the next generation, handing over her shares to her three children Andreas (management), Bastian and Anna.

Founded in 1887 by Johann Leikeim, Andreas and Anton Leikeim successfully continued the legacy in the following decades and handed the helm over to Dieter Leikeim in 1975.

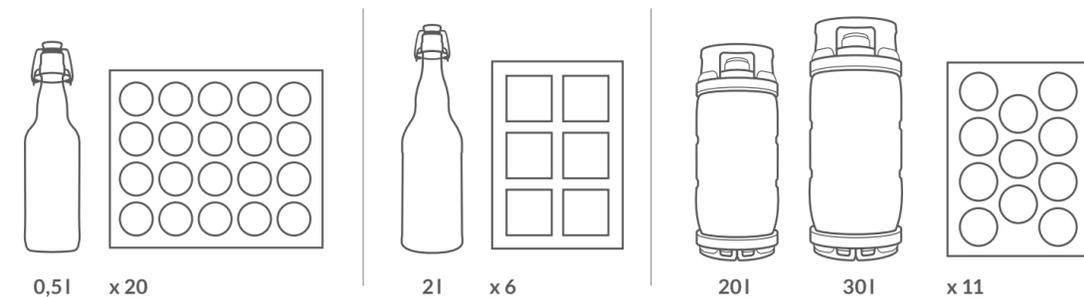


BASIC PACKAGING INFORMATION

Cans



Bottles



PET Keg

Packshots



Packaging and Transport Information			
SKU type	Units per pack	Pack Weight (kg)	Packs per Europallet (800 x 1200 mm)
Bottle 0,5l	20	19,5	48
Can 0,33l	24	8,6	99
Can 0,5l	24	12,6	81
Can 1l	12	12,3	54
PET Keg 20l	1	21,2	22
PET Keg 30l	1	31,2	22
Can 5l	2	11,3	90

Packs per Container				
SKU type	w/o pallet		with Europallet (800 x 1200 mm)	
	20 ft	40 ft	20 ft	40 ft
Bottle 0,5l	1.024	1.300	528	1.296
Can 0,33l	2.000	3.000	1.089	2.376
Can 0,5l	1.573	2.000	1.448	1.944
Can 1l	960	2.000	616	1.344
PET Keg 20l	-	-	242	528
PET Keg 30l	-	-	242	528
Can 5l	1.872	2.200	990	2.160



Brauhaus Altenkunstadt
Andreas Leikeim GmbH & Co. KG
Gewerbegebiet 4
96264 Altenkunstadt, Germany
www.leikeim.de

1 LEIKEIM PREMIUM-PILS

The lean and sparkling Pils. Triple-hopped with fine citrus flavor on initial taste. Dry and pleasantly bitter finish. A taste experience for those who like it refreshingly tart.

Original wort: 11,4 %
Alcohol content: 4,9 %

Flavor:

hops/tangy 
full-bodied 
aromatic 

2 LEIKEIM KELLERBIER

Brass color and naturally opaque – sweet as honey and nutty aroma. Full-bodied initial taste and harmoniously tart in the finish. Our unfiltered beer for those who like traditional Franconian flavors.

Original wort: 11,3 %
Alcohol content: 4,9 %

Flavor:

hops/tangy 
full-bodied 
aromatic 

3 LEIKEIM WEISSBIER

Sparkling and refreshing with a touch of citrus and subtle tones of banana and clove. Our wheat beer brewed with our own Leikeim wheat beer yeast will be loved by anyone who likes it fruity and sparkling.

Original wort: 12,3 %
Alcohol content: 5,4 %

Flavor:

hops/tangy 
full-bodied 
aromatic 

4 LEIKEIM LANDBIER

Golden yellow, mildly spicy, and full-bodied initial taste with a balanced interplay of sweet and tangy. Our aromatic full beer for those who like it refreshing and harmonious.

Original wort: 12,5 %
Alcohol content: 5,4 %

Flavor:

hops/tangy 
full-bodied 
aromatic 

5 LEIKEIM HELL

Our light malty lager beer. Slightly sweet initial taste, harmonious with a subtly tart finish. The bright joy for those who like it mild.

Original wort: 11,4 %
Alcohol content: 4,9 %

Flavor:

hops/tangy 
full-bodied 
aromatic 

6 LEIKEIM STEINBIER

Made according to one of the oldest brewing methods in the world. Malt sugar, caramelized on red-hot stones, lends the beer sweet aromas. Naturally opaque and amber colors – slightly smoky with caramel flavor and delicate bitter finish – unique.

Original wort: 12,8 %
Alcohol content: 5,8 %

Flavor:

hops/tangy 
full-bodied 
aromatic 

7 LEIKEIM SCHWARZES

Deep black beer with a fiery red glimmer. Initial taste of noble coffee, roasted aromas, and a touch of licorice. A characteristically subtle, tangy finish. Black is the color for all who like it strong.

Original wort: 11,5 %
Alcohol content: 4,9 %

Flavor:

hops/tangy 
full-bodied 
aromatic 

