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Gaffel importer

*The world drinks
one language.*

Interesting facts about Cologne, Kölsch
and Gaffel private brewery

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sonnenhopfen.com, mammanero.com



koelsch-genossen.de



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Kölsch is the only language you can drink.

This is because “Kölsch” (a German dialect) is spoken as well as drunk in Cologne. The top-fermented beer speciality Kölsch is only allowed to be brewed by breweries in Cologne and is protected by law.

Gaffel is the most popular Kölsch served in bars and restaurants. Every third Kölsch tapped is a Gaffel and is brewed by the private brewery of the Becker family in its fourth generation. What’s more, Gaffel is an ambassador for the culture of Cologne, because Gaffel Kölsch is enjoyed as a speciality throughout Germany and around the world. The premium-quality beer can be found in Beijing, New York, London, Rio and Moscow.



Kölsch comes from Cologne, the oldest German city with a history dating back more than 2,000 years. The name Cologne (or “Köln” in German) stems from the Roman word “Colonia”. The Romans established the city in 38 B.C.

Besides Kölsch beer, the landmark of Cologne is Cologne Cathedral, the world’s largest Gothic church. This is where the remains of the Three Kings are said to lie.

The metropolis on the River Rhine is the fourth largest city in Germany with a population of around one million. Cologne is the economic, cultural and historic capital of the Rhineland region. Cologne is a major university city as well as an exhibition centre.

Cologne Carnival, bigger, by the way, than the Rio Carnival, starts as early as 11th November and doesn’t end until February or March. People in Cologne refer to this period as the “fifth season”, when the city really gets swinging and people celebrate Carnival almost every day.

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Expertise in the beverage service industry – at home and around the world.

Cologne has the most highly populated city centre in Europe. This is where citizens of Cologne work, live and party. So Cologne also has the densest network of pubs, restaurants and bars. As the market leader in the beverage service industry, Gaffel supplies beer to 3,000 drinking establishments in the Cologne region alone.

One example of a successful eating and drinking establishment is “Gaffel am Dom” (or “Gaffel at the Cathedral”), which belongs to the brewery. Cologne’s most modern brew-house opened in 2008, right next to Cologne Cathedral. It has space for 1,200 people and a capacity for 4,000 guests every day.



The core sales area is the district of Cologne, but Gaffel Kölsch is consumed around the world. Gaffel private brewery works with a network of specialist retailers and in close cooperation with exclusive partners from each country.

Gaffel supports and accompanies initiatives by individual eating and drinking establishments abroad as well. The attention of consumers far away from the German borders has also been drawn by a new product from Gaffel private brewery. The refreshing, non-alcoholic beverage “Gaffels Fassbrause” achieved cult status within just a year of its launch.

It’s no wonder that demand comes from throughout Europe and the countries bordering the Mediterranean.

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The art of brewing to German purity requirements.

Quality means that we always do a little bit more than you expect. This is why observing the German purity requirements (“Reinheitsgebot”) of 1516, the oldest food law in the world, is not only an obligation for us, but a challenge.

Our master brewers are highly skilled in the art of brewing a delicious, refreshing, smooth and wholesome beer from natural ingredients, such as barley, water and hops, and with the help of biology, in other words yeast, to create a taste sensation that stands out from other beers.

This feat is necessary and made possible because the ingredients used to achieve the typical Gaffel Kölsch taste are not standardised. The natural products differ depending on the weather, harvest time, place of cultivation, breeding and all of the intricacies of nature.

We purchase our brewing barley locally from crops grown in the Rhineland. This guarantees the high quality for which Germany is renowned as well as being environmentally friendly and saving energy. A consistent, typically refreshing and smooth taste sensation is essential for us. After all, a Gaffel Kölsch should always provide the delightful drinking experience that connoisseurs rightly expect.



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The Kölsch golden rules.

What begins with the controlled brewing process should only end at the bar. After all, the perfect Gaffel Kölsch taste sensation is only unleashed if a few golden rules are followed.

Fresh Gaffel Kölsch is traditionally served at a drinking temperature of 6 to 8°C. For this reason, breweries in Cologne store their barrels in a dark cooling cellar for at least 72 hours at a temperature of 3 to 4°C after they have been delivered by Gaffel private brewery. Only once the beer has come to rest does it eventually make its way to the bar.

A seven-minute pilsner is a crime, a seven-minute Kölsch a deadly sin. Gaffel Kölsch tastes best when it is tapped in two pulls. For a better head, the skilful “Köbes”, as waiters in Cologne’s breweries are called, holds the Kölsch glass, which has been rinsed with cold water, at an angle beneath



the tap and lets the liquid run along the inside of the glass, until the head reaches the top. Once the head has rested for a moment, he pours in some more Kölsch to form a good, strong head.

Kölsch should always be Kölsch. This was decided on 6th March 1986 by the Kölsch breweries in Cologne and the local region to protect this German beer speciality. This Kölsch convention laid down as a law that the speciality beer may only be brewed in the Cologne region and, above all, may only be served in the classic Kölsch “Stange”, a traditional slim, cylindrical glass.



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Gaffel – a name with a history.

The name Gaffel brings to mind a good old Rhineland tradition. At the end of the 14th century, when the Middle Ages were in full swing, the Gaffels were the political branch of Cologne's trade guilds and merchants.

These sought and strived for influence and improvement, and wanted more freedom and democracy. With a peaceful revolution and the "Verbundbrief" charter, which was the city's first democratic constitution, in September 1396 22 members of the Gaffel family took over the council of the city of Cologne, appointed the mayors, the jurymen and the judges of the time.



The age of the Gaffels was a time of new beginnings, which brought new life, new virtues and new ideals to our home city. Core values that people have preserved over the centuries. These are reflected today more than ever in the open-mindedness and tolerance of our fellow citizens on the Rhine.

These spiritual foundations are what our brewery is built on. But we do not get stuck in tradition. On the contrary: we are prepared to depart from antiquated practices and are dedicated to technological, economic and social progress.



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Gaffel – the first choice more and more in Germany and abroad.

When it comes to at-home consumption, Gaffel is gaining more friends every day, strengthened by a historical relationship of trust and growing support from specialist beverage wholesalers. The “blue brand” enjoys a good name thanks to modern packaging, a strong premium pricing policy and outstanding Kölsch quality. With an unbroken upwards trend, Gaffel has now established itself as the third strongest player in the German Kölsch market.

However, the possibilities offered by the German beer speciality are far from exhausted. The international market has also recognised the potential of the natural art of brewing according to German purity requirements. Kölsch has become an export hit in recent years and is consumed on every continent. The New York Times rated Kölsch the Summer Beer of the Year 2011.



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*“Brause” comes from “Brauier”,
or brewer.*

Gaffels Fassbrause is a non-alcoholic, refreshing, fruity, tangy and only slightly sweetened thirst-quencher for modern, active people who are conscious of nutrition and health and attach great importance to natural products, pleasure and enjoyment of life. Gaffels Fassbrause contains essential B and C vitamins, minerals and glucose, and is free from artificial flavours, flavour enhancers, colourants and preservatives.

Gaffels Fassbrause is based on natural and nature-identical ingredients and undergoes thorough quality checks during the entire production process. Gaffels Fassbrause is an aromatic, lightly carbonated blend of fresh fruit soda and non-alcoholic, low-calorie Gaffel Kölsch, brewed according to the German purity requirements. The refreshment is sold in the flavours Gaffels Fassbrause Lemon and Gaffels Fassbrause Orange.



Gaffels Fassbrause is simply delicious to drink and especially popular among athletes. The beverage best unleashes its sparkling, invigorating effect and refreshing taste when served chilled at 3° to 6°C. In the UV-protected clear glass bottles, Gaffels Fassbrause will keep for at least twelve months.

Find out more about pure refreshment: fassbrause.com.



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The vintage beer with the unique flavour of hops

Gaffels SonnenHopfen (“Gaffel’s Sun Hops”) is the top-fermented summer beer from Gaffel private brewery. Brewed in accordance with German purity requirements, Gaffels SonnenHopfen contains very special hops, in addition to malt, yeast and water. With a low alpha acid content, which makes it less bitter than traditional hop varieties, the hand-picked Citra hop is one of the highest quality varieties used in brewing. Gaffels SonnenHopfen is brewed with the fresh harvest of the year, which enriches the brew with its fruity flavours.



To fully unleash its flavours, the beer’s green gold needs lots of sunshine. The Yakima Valley in the northwest USA is equally famous for its fine wines and first-class natural hops. With long hours of sunshine and constantly high summer temperatures, the growing region guarantees consistently high-quality harvests.

SonnenHopfen is not filtered, which is what gives it its golden, natural cloudiness. This means that the premium-class hop beer retains many of the important nutrients lost in other brewing processes. To protect the fine flavourings, the Citra hop is not added to the brew until just before the end of the wort boiling process. The summer beer has a full-bodied taste – accompanied by a refreshingly subtle Citra flavour. Gaffels SonnenHopfen is the sublime taste experience of the summer beer culture – every year anew. Find out more about the unique hop taste: sonnenhopfen.com.



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Mamma Nero from Gaffel blends Cologne tradition and modernity

Mamma Nero is the new, truly Colognean herb liqueur from Gaffel, containing one hundred carefully balanced herbs and spices from the Cologne region and around the world.

The semi-sweet liqueur has a mild alcohol volume of 30 percent and is characterised by its soft fruity and spicy flavour. Mamma Nero is an homage to the mother of Emperor Nero, Julia Agrippina (Agrippina the Younger). She is considered the founder of Cologne and is symbolised by the maiden in the “Dreigestirn” (triumvirate) during Cologne Carnival.

The heavy, high-quality glass bottle is manufactured in France. It is reminiscent of a traditional apothecary bottle, and thus of a time when herb liqueurs were sold by apothecaries and monasteries as medicines.



The semi-sweet liqueur from Cologne is made by hand to a traditional recipe. No preservatives or artificial colourings or flavourings are used in its production.

Its dominant flavours can be described as a refreshing touch of orange peel, followed by cool mint and lemon balm. The fruity flavour has a soft and lasting fresh finish. Mamma Nero is best drunk straight or over ice.

More in this spirit: mammanero.com.

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