

## BEER RULES / REGULATIONS

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The Reinheitsgebot	<p>Literally: "purity order"; known as "German Beer Purity Law": is the collective name for a series of regulations limiting the ingredients in beer in Germany. The German Brewers' Association (DBB) describes it as the "oldest currently valid food law in the world". The best-known version of the law was adopted in Bavaria in 1516, but similar regulations predate the Bavarian order, and modern regulations also significantly differ from the 1516 Bavarian version.</p> <p>23<sup>rd</sup> April 1516 Bavarian law</p> <p>"Furthermore, we wish to emphasize that in future in all cities, market-towns and in the country, <b>the only ingredients used for the brewing of beer must be Barley, Hops and Water</b>. Whosoever knowingly disregards or transgresses upon this ordinance, shall be punished by the Court authorities' confiscating such barrels of beer, without fail".</p> <p>The law now states that malted grains, hops, water, and yeast may be used; see s. 9 Prov. Beer Law (below) which stipulates that only water, malted barley, hops and yeast be used for any bottom-fermented beer brewed in Germany. In addition, the law allows the use of powdered or ground hops and hops extracts, as well as stabilization and fining agents such as PVPP<sup>1</sup>. Top fermented beer is subject to the same rules with the addition that a wider variety of malt can be used as well as pure sugars for flavour and colouring.</p> <p>The EU has awarded German beer, brewed according to the Reinheitsgebot, special status as a protected "traditional foodstuff".</p> <p>In March 1987, in a case (<a href="#">178/84</a>) brought by Commission of the European Communities, the European Court of Justice ruled that beers brewed outside of Germany, which did not comply with the 'Reinheitsgebot', were allowed to be sold within Germany; the <i>Reinheitsgebot</i> was held to be protectionist, and therefore in violation of Article 30 of the EEC Treaty (now <a href="#">TFEU</a>).</p>
Provisional Beer Law (1993) <i>(Vorläufiges Biergesetz)</i>	<p>Slightly expanded version of the <i>Reinheitsgebot</i>, stipulating that only water, malted barley, hops and yeast be used for any bottom-fermented beer brewed in Germany (s. 9(1)).</p> <p>Majority of the Provisional Beer Law has been repealed (in 2005).</p> <p>§§9, 11 and 18 of the Provisional Beer Law ("<i>Vorläufiges Biergesetz</i>") remain active until further legislation repeals them (as per <a href="#">§1 LFÜG</a> – law on the transition to the new food and feed law)</p>
Beer Regulation ( <a href="#">Bierverordnung</a> )	<p>Section 1: Protection of the designation / name "Beer" ("<i>bier</i>")</p> <ol style="list-style-type: none"><li>1) The term beer (<i>bier</i>), whether alone or in combination, or under designations or pictorial representations that appear to be beer, can only be used (i.e. the beverage can only be marketed under the name of beer) when it is fermented and the provisions of s. 9(1),(2),(4)-(6) of the Provisional Beer Law and ss16 to 19, § 20 para. 1 sentence 2 and §§ 21 and 22 para. 1 of the Regulation implementing the provisional beer law (<a href="#">Verordnung zur Durchführung des Vorläufigen Biergesetzes</a>) – have been met.</li><li>2) By way of derogation from paragraph 1, fermented beverages produced abroad and which do not comply with the requirements set out in paragraph 1 may be marketed under the name 'beer' when marketed in the country of manufacture under the designation 'beer' or a name corresponding to the name of the foodstuff. If additives which are subject to authorization have been added to these drinks, this only applies in so far as these additives have been exempted under the Food and Feed Code (<a href="#">LFGB</a>)</li><li>3) A beverage in which the fermentation process is interrupted is also considered fermented.</li></ol> <p>Section 3: Identification / declaration of the beer genres (styles)</p>

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<sup>1</sup> short for polyvinylpyrrolidone which is a polymerized and water/beer insoluble version of the soluble compound PVP (polyvinylpyrrolidone), a nylon-type polymer that has an even higher affinity for chemical bonding with polyphenols than the proteins present in beer have.

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- 1) A beer with original wort content (or original gravity<sup>2</sup>) of less than 7% must be marketed with the designation, "low-gravity / low wort content beer" (*"Bier mit niedrigem Stammwürzegehalt"*). A beer with a wort content of 7%, or more than 7%, but less than 11% must be marketed under the name "Draft Beer" (*"Schankbier"*).
  - 2) Beer may only be marketed under the name "strong beer" ("Starkbier"), "bock beer" ("Bockbier") or any other name which gives the impression that the beer is particularly heavily/ strongly brewed, if the original gravity of the wort (original wort content) is 16 per cent or more.
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<sup>2</sup> (OG), sometimes called original extract, is a measure of the solids content originally in the wort, before alcoholic fermentation has commenced to produce the beer. OG is one of the major measurements used by brewers to determine the future alcohol content of a beer fermented from a particular wort.