

Supplementary data for the article:

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Supporting information

Effect-directed classification of biological, biochemical and chemical profiles of 50 German beers

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Table S1. Compilation of the 50 German beer samples investigated.

No.	Beer brand and brewery	Alcohol vol%	Type of beer
1	Guinness, The St. James's Gate Brewery	4.1	Dark
2	Köstritzer, Köstritzer Brewery, bought 21.10.2015	4.8	Dark
3	Rothaus Pils, Rothaus AG	5.1	Light
4	Erdinger, Erdinger Weißbräu Werner Brombach	5.3	Light
5	Karamalz, Private Brewery Eichbaum	≤0.5	Malt
6	Bitburger Premium Pils, The Bitburger Brewery	4.8	Light
7	Rother Bräu Ur-Pils, Rother Bräu	4.8	Light
8	Köstritzer, Köstritzer Brewery; bought 16.02.2016	4.8	Dark
9	Hasseröder beer, Hasseröder	4.9	Light
10	Rothaus Pils, Rothaus AG	5.1	Light
11	Lübzer Pils, Mecklenburgische Brewery	4.9	Light
12	Warsteiner, Warsteiner Brewery	4.8	Light
13	Jever, The Jever Frisian Brewery	4.9	Light
14	Köstritzer, Köstritzer Brewery; bought 19.10.2015	4.8	Dark
15	Franken Bräu Pilsner, Franken Bräu Lorenz Bauer	4.9	Light
16	Wernesgrüner Pils, Wernesgrüner Brewery (Bitburger)	4.9	Light
17	Porter, The Porter Brewery	4.2	Dark
18	Nörten Hardenberger Pils, Martini-Brewery (Einbecker Brauhaus)	4.8	Light
19	Köstritzer, Köstritzer Brewery; bought 01.06.2015	4.8	Dark
20	Köstritzer Kellerbier, Köstritzer Brewery	5.4	Light
21	Warsteiner, Warsteiner Brewery	4.8	Light
22	Krombacher Pils, Krombacher Brewery	4.8	Light
23	Radeberger Pilsner, The Radeberger Brewery	4.8	Light
24	Veltins Pilsner, Brewery C. & A. Veltins	4.8	Light
25	Holsten, Holsten Brewery	4.8	Light
26	Kulmbacher, The Kulmbach Brewery Corporation	4.9	Light
27	Holsten alkoholfrei, Holsten-Brewery (Carlsberg)	≤0.5	Non-alcoholic
28	Bitburger, The Bitburger Brewery	≤0.5	Non-alcoholic
29	Oettinger, Oettinger Brewery	≤0.5	Non-alcoholic
30	Schwaben Bräu Das Naturtrübe, Dinkelacker-Schwabenbraeu	≤0.5	Non-alcoholic
31	Becks, Beck's Brewery	≤0.5	Non-alcoholic
32	Franziskaner dunkel, Spaten-Franziskaner-Bräu	5	Light
33	Paulaner Hefe-Weißbier, Paulaner Brewery	5.3	Light
34	König Ludwig, König Ludwig GmbH & Co. KG, Castle Brewery Kaltenberg	5.5	Light
35	Kapuziner, Kulmbacher Brewery AG, Kulmbach	5.4	Dark
36	Malz, Original-Brauereiabfüllung, Hochstiftliches Brauhaus Fulda GmbH	≤0.5	Malt
37	Karamalz, Private Brewery Eichbaum	≤0.5	Malt
38	Landbier Fränkisch Dunkel, Bayreuther Beer Brewery AG	0.5	Dark
39	Březňák, Drinks Union in Ústí nad Labem	3.8	Dark
40	Karamalz, Private Brewery Eichbaum	≤0.5	Malt
41	Stenie, Private Brewery Kesselring GmbH & Co. KG	5.3	Light
42	Naturbelassenes, Private Brewery Joh. Cramer & Cie	4.9	Dark
43	St. Bonifatius, Hösl & Co. Brauhaus GmbH	5.1	Light
44	Becks, Beck's Brewery	4.9	Light
45	Kloster Andechs, Andechs Monastery Brewery	7.1	Dark
46	Krombacher Weizen alkoholfrei, Krombacher Brewery	≤0.5	Non-alcoholic
47	Jever fun Pilsner alkoholfrei, The Jever Frisian Brewery	≤0.5	Non-alcoholic
48	Clausthaler alkoholfrei, Binding-Brewery AG	≤0.5	Non-alcoholic
49	Paulaner Hefe-Weißbier alkoholfrei, Paulaner Brewery	≤0.5	Non-alcoholic
50	Kapuziner alkoholfrei, Kulmbacher Brewery (Schörghuber)	≤0.5	Non-alcoholic

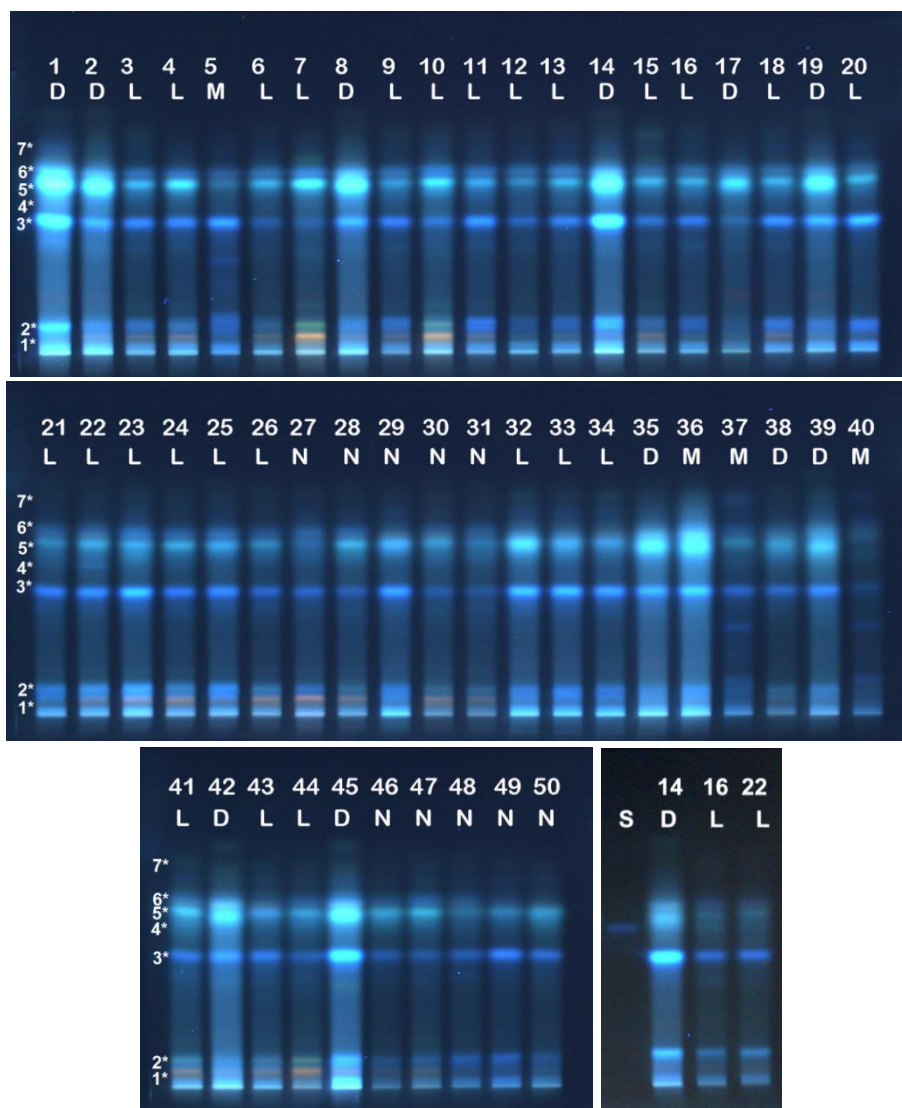


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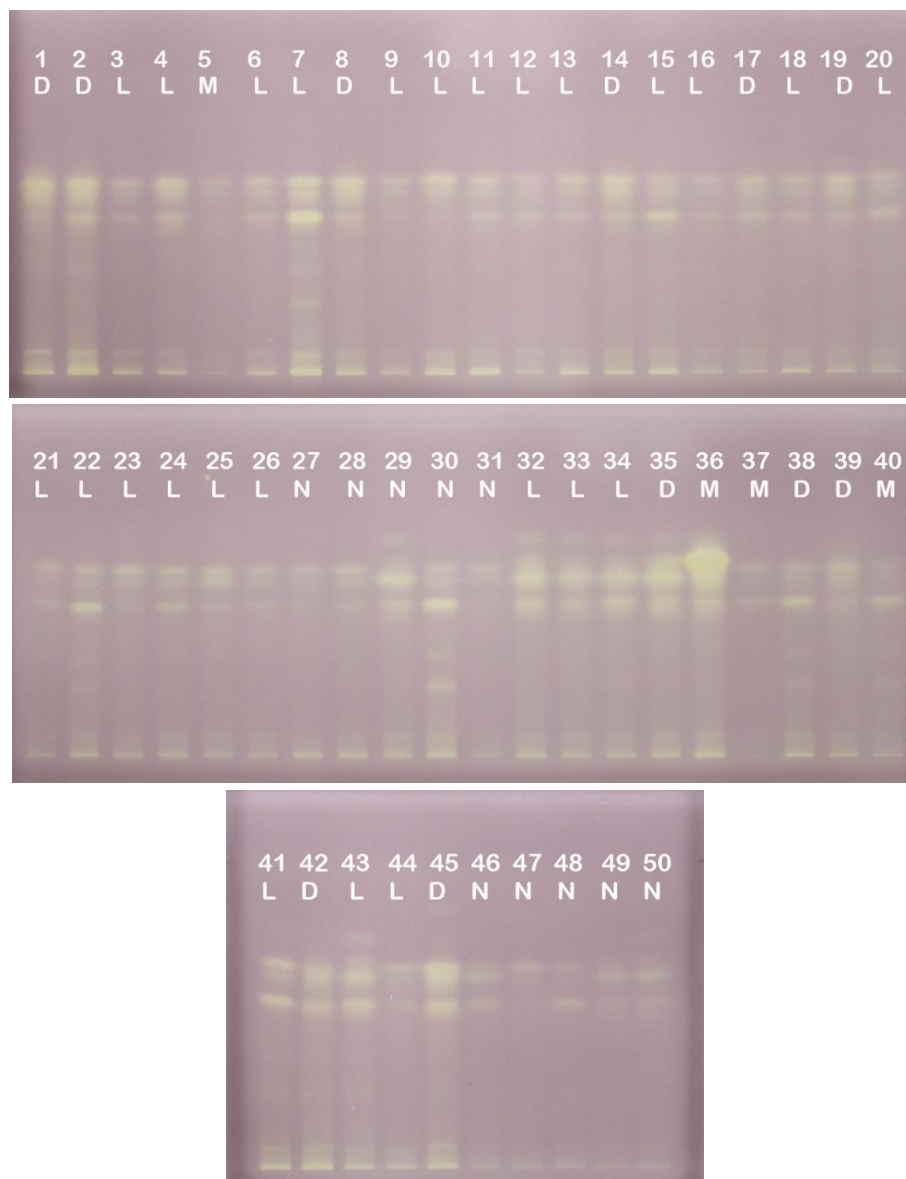


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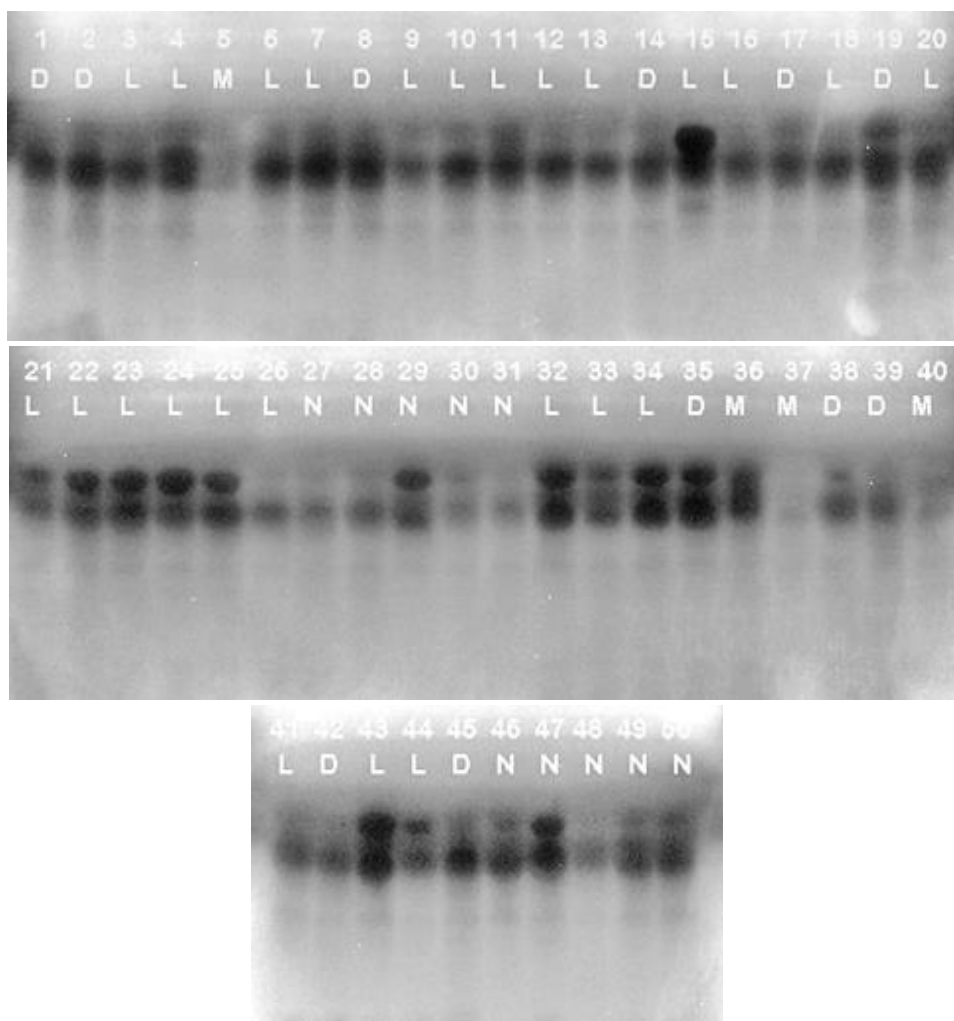


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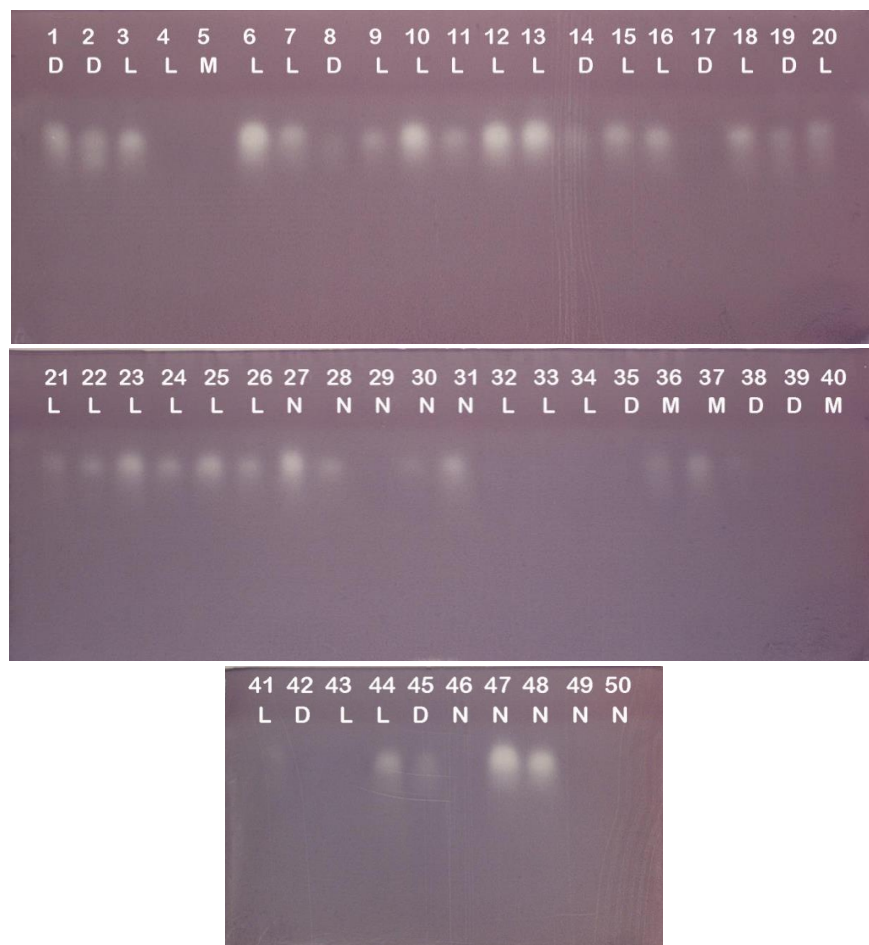


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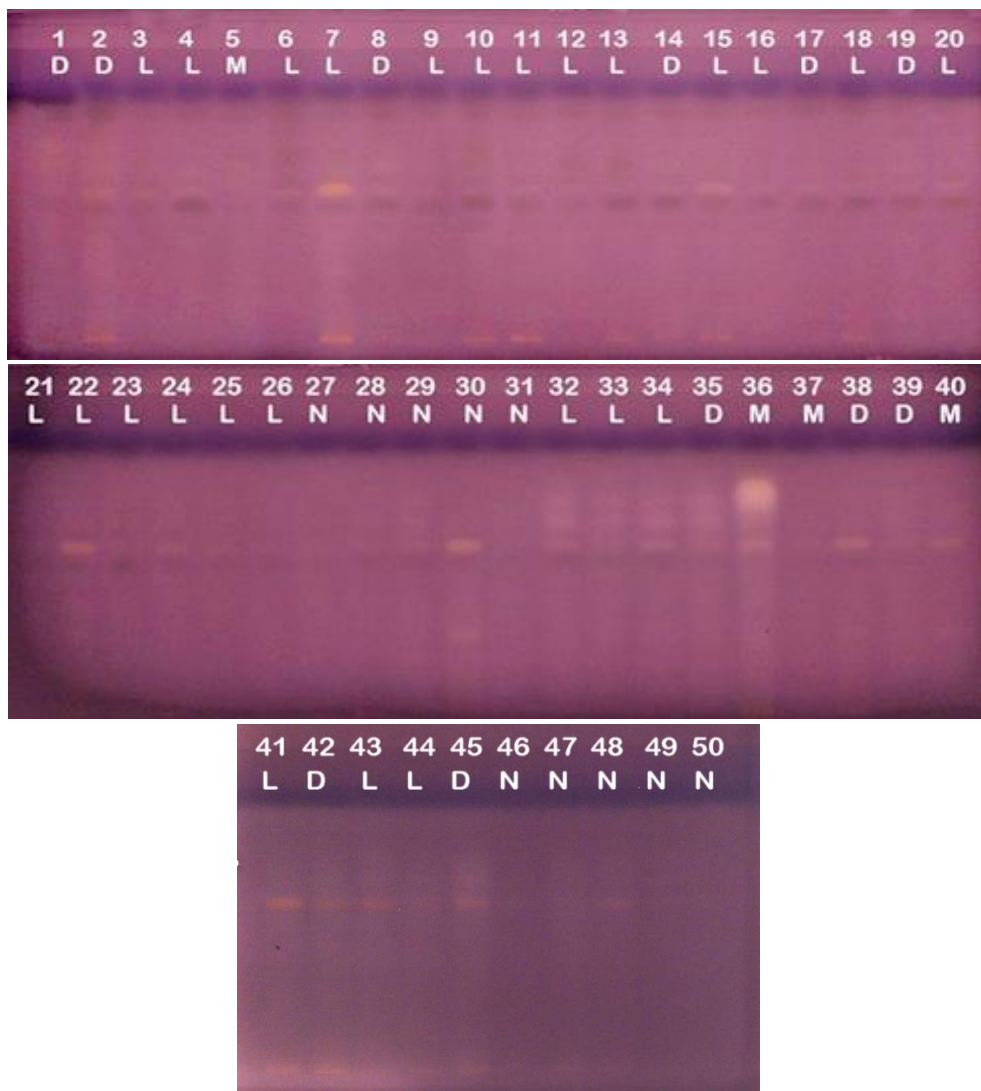


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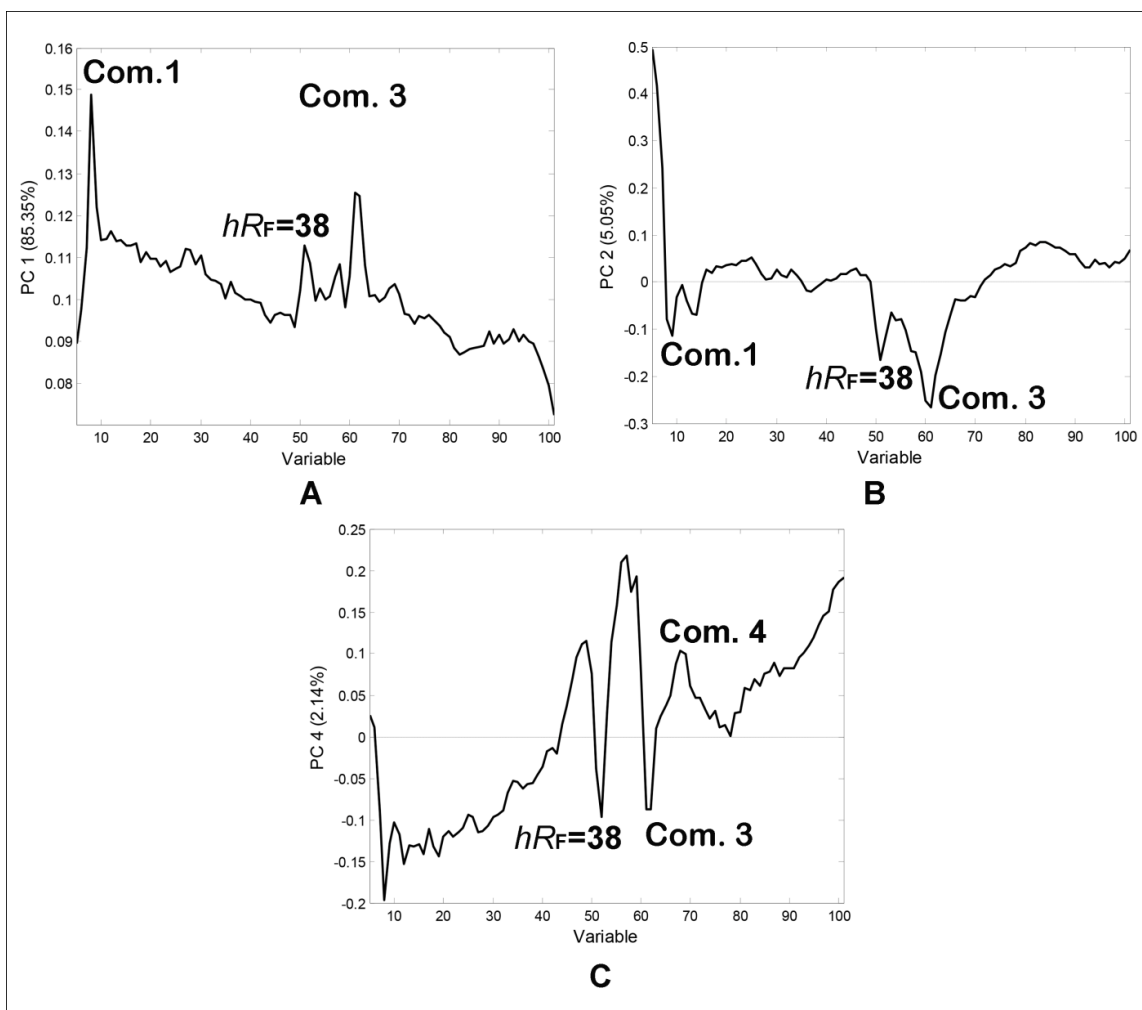


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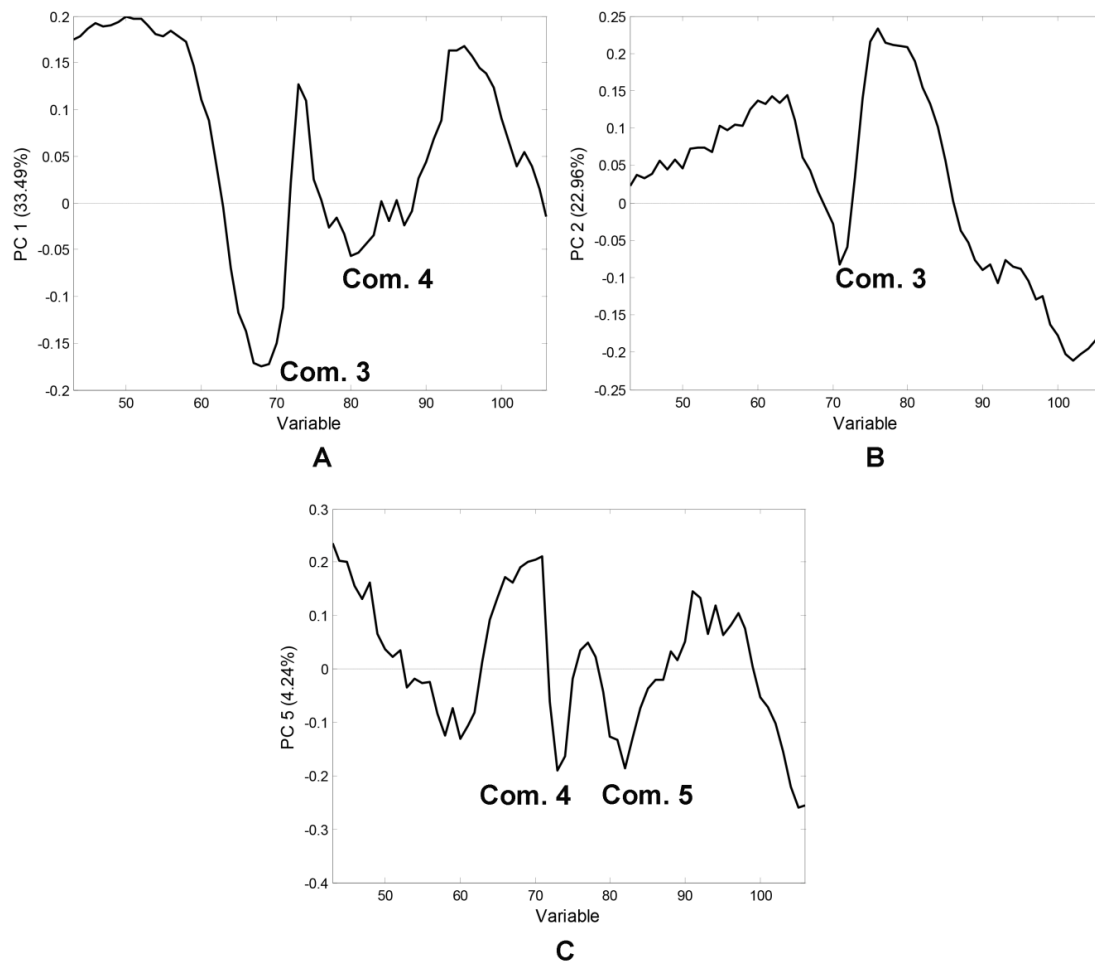


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