

A quality seal with international recognition



In just four years, the Finest Beer Selection has become a fixture in the international brewing industry. This is evident not only in the growing number of participants

but, above all, in the quality of the beers submitted. In May 2026, 843 beers from 15 countries underwent quality testing at Doemens in Gräfelfing. They were tasted by an international panel of 51 beer professionals from twelve nations. The panel of experts combines expertise, independence, and focus—the foundation for the credibility of the Finest Beer Selection. The fact that three World Beer Sommelier Champions were part of the jury for the first time underscores the high standards of this joint initiative by Doemens and Meininger Verlag.

We would also like to thank the numerous breweries that have placed their trust in us. The international nature of the submissions is proof that the Finest Beer Selection is recognized and appreciated far beyond the German-speaking world. At the same time, we are delighted that many breweries return year after year to once again put their brews to the test. This commitment to transparency and continuous quality comparison deserves recognition.

Our unique sensory analysis protocols continued to be developed in 2026. By including beer-based mixed drinks, we have addressed current market trends and expanded the scope of the tasting protocols. The fundamental principles remain unchanged: transparent evaluation, independent expertise, and detailed sensory analysis. This provides breweries with valuable insights for quality assurance, positioning, and marketing.

The results booklet for the Finest Beer Selection 2026 documents all the beers included and provides insight into this unique tasting format. We congratulate all the award-winning breweries and wish them continued success with their top-tier brews!

Dr. Werner Gloßner
Doemens Managing Director



Finest Beer Selection 2026: High quality standards in the international brewing industry



photo: Finest Beer Selection

Proud award winners pose at the awards ceremony

The Finest Beer Selection once again defended its status as an international seal of quality for beer in 2026. In May, 51 renowned international professional tasters from twelve countries tasted a total of 843 beers from 122 breweries in 15 countries at Doemens. "Having consistent beer quality at the highest level – across a wide variety of beer styles – confirmed by an independent, international panel of tasters is one of the most significant accolades in the industry," emphasize partners Doemens and Meininger Verlag in unison.

Kundmüller and Stiegl defend their titles

The Kundmüller Brewery from Viereth-Trunstadt in Franconia and

the Stiegl Brewery from Salzburg were understandably proud to receive their awards as Breweries of the Year at the Finest Beer Selection 2026 on the evening of June 29, 2026, in Neustadt an der Weinstraße. Both breweries admirably defended their titles from the previous year, entering into the Finest Beer Selection 2026 with 15 beers each.

Two World-Class Beers Receive the Weyermann® Award

There was a further defending champion – this time among the 2026 Beers of the Year – the highest-rated beers in the entire competition. The Aventinus Eisbock from Schneider Weisse in Kelheim earned a world-class rating and, with 98 points (on a



photo: Finest Beer Selection

International Beer of the Year (Weyermann® Award): Barrel Aged United Stout from Japan's Sakaikashi Brewery

100-point scale), was again named "National Beer of the Year" following its 2025 win. The Sakaikashi Brewery from Kaimachi, Japan, can also celebrate receiving the same top score. The 98 points for its Barrel Aged United Stout earned it the title of "International Beer of the Year." Both beers were honored with the "Weyermann® Award" for the first time.

Strong beer-based mixed drinks and non-alcoholic categories

Included among the award winners are also many beer-based mixed drinks, which had a successful debut this year at the Finest Beer Selection, accounting for just under five percent of all entries.

Noteworthy this year was the further increase in the number of non-

alcoholic beers included. Just over ten percent of the submitted beers were in this segment, reflecting the general trend in the national and international brewing industry.

A strong platform with wide support The results of the Finest Beer Selection 2026 clearly demonstrate the high level of innovation and commitment to quality within the international brewing industry. The event has become the globally recognized platform for independent and transparent beer evaluation. The strong support of partners Weyermann®, Hopsteiner, Siemens, Krones, Ullrich Anlagenbau, Rastal, and Winterhalter has also been instrumental to its success.

Details: www.finest-beer-selection.com

Doemens Technical Center with a new small-scale brewing system

Since April 2026, Doemens has had a new 100-liter small-scale brewing system from the Austrian company Alfred Gruber. The compact, fully automated installation, paired with a Siemens control system, consists of a brew/mashing/wort kettle, a lauter tun, a water mixer, a mash/wort pump, and a wort cooler. A fermentation tank rounds out the experimental brewing station.

The brewing system, which was generously sponsored in part by the Doemens Association, opens up a wide range of applications. In the future, it will be used at company events and within the World Brewing Academy, as well as during seminars and the beer sommelier training program. The system enables a hands-on brewing experience. Under expert guidance, the brewing process is taught in a transparent,



photo: Doemens

understandable, and interactive manner.

"In addition, the system provides ideal conditions for applying theoretical knowledge directly in practice. A wide variety of beer styles can be brewed here – a genuine experience that's both educational and enjoyable," says Doemens instructor Oliver Wesseloh, who is already looking forward to many lively hands-on sessions with the new system.

DOEMENS-FLASH

Water Sommelier Training 2026

Our "Water Sommelier" training programme is unique in the world! In total, 80 training units are offered within 10 days. The next Water Sommelier units will take place at Doemens Academy in Munich-Gräfelfing from **October 19th through October 30th, 2026.**

Further information: <https://doemens.org/en/savour-sensory/water-sommelier/>



World Brewing Academy Schedule

WBA International Diploma in Brewing Technology program 2027

Montreal/Munich, 13 weeks,
March 1st, 2027 - May 28th, 2027

WBA Master Brewer Program 2027

Montreal/Munich, 20 weeks,
March 1st, 2027 - July 30th, 2027



Further information:
<https://www.siebelinstitute.com/>

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