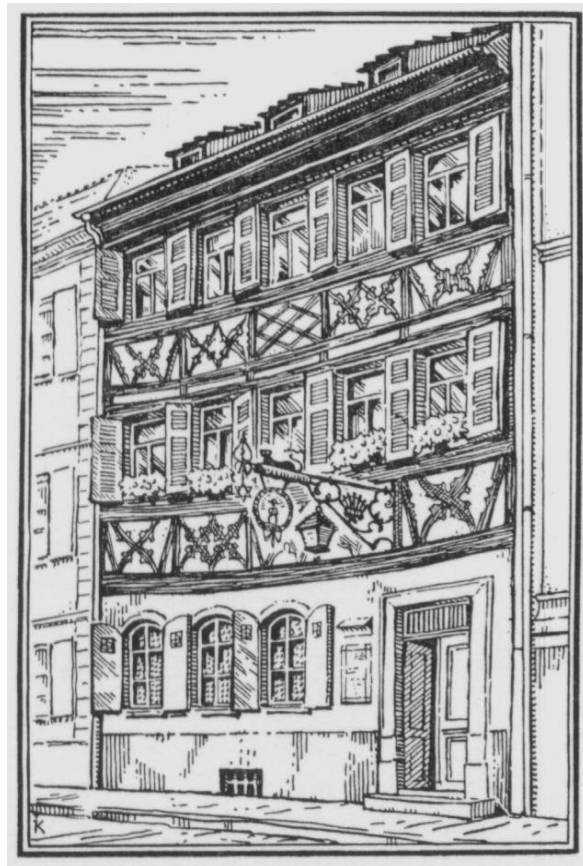


HISTORIC SMOKED BEER BREWERY

Schlenkerla



Aecht  
Schlenkerla Rauchbier  
<ges. gesch.>

BAMBERG'S SPECIALITY

# Aecht Schlenkerla Rauchbier

Aecht Schlenkerla Rauchbier translates into Original Schlenkerla Smokebeer

( Aecht = Original, Unique | Rauch = Smoke | bier = beer )

## **Maltings, Brewery and Historical Tavern “Schlenkerla”**

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Phone: +49 (951) 56060, Fax: +49 (951) 54019

[www.Smokebeer.com](http://www.Smokebeer.com) (additional information, i.e. detailed brewing process of smokebeer)

Schlenkerla Smokebeer is today available all across Germany and in various countries world wide. Importer addresses can be found at above stated website.

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## Style notes

*Michael Jackson \*\*\*\* World Classic [Pocket Guide to Beer, pp. 64, 65]:*

*"Aecht Schlenkerla Rauchbier is not only among beers but among all alcoholic drinks a classic...Aecht Schlenkerla Rauchbier is the world's most famous smoked beer."*

Smokebeer from Schlenkerla is a dark, aromatic, bottom fermented Märzen-style beer with 13.5 percent original extract, which is equivalent to an alcohol content of 5.1 percent. Märzen means, that it originally was only brewed in March (März is the German word for March), hence the slightly stronger alcohol content to keep it stable during warmer months before the advent of artificial cooling.

### Appearance:

Medium brown reddish, some orange bright. Compact head.

### Aroma:

Smoked sausage, bacon. A bit of mustiness and light fruit.

### Flavor/Mouthfeel:

Excellent balance of sweet malt and smoke. Smoke replaces hops as the dominant malt balance. Keeps the sausage taste as you go.

### Finish:

Venison, smoked sausage, dry/spiced/smoky cheesy

### Fact sheet:

Alc./Vol.: 5.1%

Original gravity: 13.5

Bitter units (IBU): 32

Colour (EBC): 55



### Text on the back label of the bottle:

Following time-honoured malting and brewing traditions, the strong smoky flavour of Original Schlenkerla Smokebeer is achieved by exposing the malt to the intense, aromatic smoke of burning beech wood logs at the Schlenkerla malt house. After the brew in classic copper kettles, it matures in the historic cellars deep underneath the hills of Bamberg, to become a unique smoky beer experience.

## Types of Schlenkerla Smokebeer

### **Aecht Schlenkerla Rauchbier – Märzen** *(THE classic Smokbeer)*

Our dark, bottom fermented speciality, brewed for centuries in our old copper kettles with 100% Schlenkerla Smokemalt from the Schlenkerla malthouse. The “classic” Smokebeer as being described above by Michael Jackson.

Original gravity: 13.5%      Alcohol: 5.1 % Vol.



### **Schlenkerla Rauchweizen (Smoked Wheat Beer)**

Schlenkerla Smokebeer Wheat is an ale with a light smoky aroma. Like all classic wheat beers, it is being brewed with a mixture of both barley malt and wheat malt. The portion of barley malt is hereby a classic Schlenkerla Smokemalt, while the wheat malt remains unsmoked. Served unfiltered with a natural haziness, it reaches its full aroma through bottle fermentation with fine top fermenting yeast.

Original gravity: 13.2%      Alcohol: 5.2 % Vol.



### **Helles Schlenkerla Lager (Pale Lager)**

“Schlenkerla Helles” is brewed with fine Bavarian aroma hops from the area around the city of Nürnberg. It's lagered in century old caves underneath the historic Schlenkerla brewery and maltings. Schlenkerla Helles is boiled in the same copper kettles and bottom fermented by the same yeast as the historic Schlenkerla Smokebeer. Its subtle smokiness without using smoke malt makes “Helles Schlenkerla Lager” a unique representative of the classic lager beer style “Bavarian Helles”.

Original gravity: 11.5%      Alcohol: 4.3 % Vol.



**seasonal (time of lent):****Aecht Schlenkerla Fastenbier (Schlenkerla Lentbeer)**

The Original Schlenkerla Lentbeer is an unfiltered smokebeer, brewed according to the Bavarian Purity Law of 1516. Bottom-fermenting yeast gives the reddish brown lentbeer a natural cloudiness. Its smokey aroma is already noticeable in the smell, combined with a fine hoppy note. In the drink the fullbodied, highly drinkable lentbeer shows its strong malty flavour, rounded up with the smokey taste and a light bitterness. Due to the nourishing yeast, the Original Schlenkerla Lentbeer has the "Brotzeit already included" (German word for afternoon snack). The Lentbeer is only available on draft in the time of lent from Ash Wednesday to Easter.

Original gravity: 14.5%      Alcohol: 5.5 % Vol.

**seasonal (summer): Aecht Schlenkerla Kräusen**

In the world of German brewing, *Kräusen* refers to the intense proliferation of bubbles and foam formed during fermentation of a young or "green" beer. And *Aufkräusen* (literally to *kräusen* it up), refers to a historic brewing technique in which some green beer is added to a fully-matured lager. This is a very old and very typically German tradition, and today even English-speaking brewers refer to this technique as *krausening*. Krausening brings the vibrant freshness of young beer to the more refined, austere flavors of a fully-matured lager. *Aecht Schlenkerla Kräusen* is an amber-colored, unfiltered lager beer with beautiful malt flavors and a slight smokiness. It matures for months in the deep rock cellars underneath the Schlenkerla brewery and is krausened with *Aecht Schlenkerla Rauchbier* just before kegging. Quaffable and with a pleasantly moderate level of alcohol, *Aecht Schlenkerla Kräusen* is an ideal refreshment for the warmer months.

Original gravity: 11.7%      Alcohol: 4.5 % Vol.





***seasonal (fall): Aecht Schlenkerla Rauchbier – Urbock***

A Smokebock for the strongbeer-season (October through December). As the Märzen brewed with 100% Schlenkerla Smokemalt and matured for months in the ancient rock-cellar underneath Bamberg. Fuller in body and more complex in the taste than the classic – a fall speciality in Germany. The “Big Brother” of the Märzen.

Original gravity: 17.5%      Alcohol: 6.5 % Vol.

***seasonal (winter):*****Aecht Schlenkerla Eiche (Schlenkerla Oak Smoke double bock)**

Following century old recipes all malts made at the Schlenkerla brewery are dried by wood fire. While for the classic “Aecht Schlenkerla Rauchbier” traditionally beech has been – and still is – used, the malt for “Schlenkerla Oak Smoke” is kilned with oak wood. The resulting Oak Smoke Malt has a smoother and more multi layered smoky note than the intensely aromatic Beech Smoke Malt. The hence complex smokiness in “Schlenkerla Oak Smoke” is paired with the multifaceted bitterness of finest Hallertau aroma hops. With 8% alcohol and amber color it matures for months in the deep brewery cellars underneath Bamberg into a special treat for smoke beer lovers for Christmas.

Original gravity: 19.5%      Alcohol: 8.0 % Vol.



## History of smokebeer

A great many stories have grown up around the origins of Smokebeer. Some are quite imaginative, others are a bit strange. The majority can be considered fairy-tales and fables.

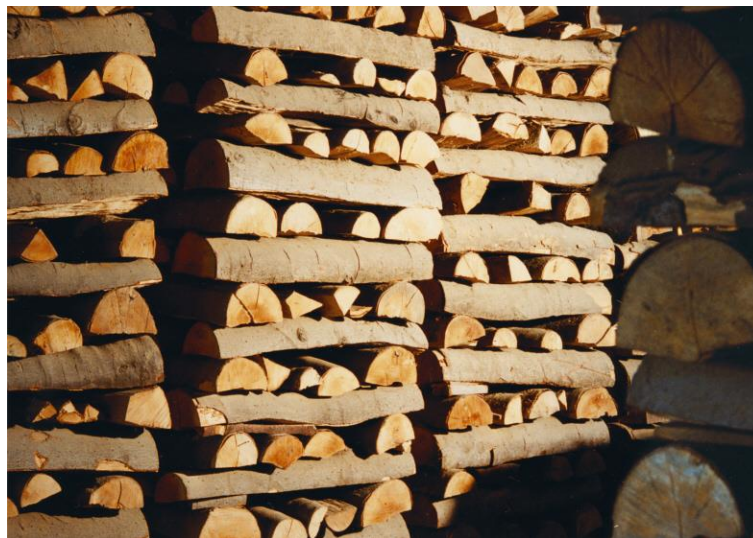
The old Sumerians and Babylonians already knew of the art of brewing beer which was later perfected by the German tribes in Roman times. The basic process in those days was quite similar to the one today - apart from the technical instruments. Green malt always had to be dried (kilned). In the past, besides the usage of sunrays (which was quite difficult in Europe) there was only one way to achieve this: drying it over an open fire. Thus it was unavoidable that smoke penetrated the malt and gave it a smoky flavour. Technical developments over the centuries made it possible to produce malt without an open fire, thus without a smoky taste. Original Schlenkerla Smokebeer has preserved that old tradition of smoking the malt. In effect, one is having a little piece of the past with every swallow!



Schlenkerla malt house with beech wood fired kiln

## Origin of the word “Schlenkerla”

Schlenkerla has become a magic word for a long time, but many do not know where this word originated. Its roots lie within the franconian vernacular. "Schlenkern" is an old German expression for walking not straight (just like a drunken person does). Allegedly one of the former brewers had a funny way of walking due to an accident (or maybe due to the beer), and so he was called the "Schlenkerla" (The ending "la" by the way, is very typical for the Franconian dialect). After a while, the residents of Bamberg also called the tavern "Schlenkerla", and even though the sixth generation of brewers now taps the beer, the name has remained. Even in the phonebook and the internet you can find the brewery under the name "Schlenkerla". Today it stands for the tavern, the brewery and, most importantly, for the Smokebeer.



Beechwood lagering at Schlenkerla



## Food and Schlenkerla Smokebeer

Due to its full body and strong smoky aroma, Aecht Schlenkerla Rauchbier is a perfect match with barbequed foods, such as steaks, sausages or burgers.

Apart from the summer barbeque season, Franconians use Schlenkerla Smokebeer also as ingredient for traditional dishes, such as Franconian Beer knuckles or the Bamberg Style Onion.

### *Recipe for Bamberg Style Onion*

#### **Ingredients for 4 servings:**

4 big onions,  
250 g pork,  
100 g cooked smoked pork,  
4 slices smoked bacon,  
¼ litre Original Schlenkerla Smokebeer,  
Salt, pepper, mace, marjoram,  
3 eggs, 2 bread rolls, chopped parsley  
2 tablespoons brown meat stock.



Garret Oliver has published a superb picture of the Bamberg Style Onion in his book „The Brewmasters Table“ (ISBN 0-06-000570-X)

#### **Preparation:**

Peel the onions, cut approx. 1 cm off of the root end. Scoop out the onion until the sides are approx. 1 cm thick. Melt margarine and salt. Put pork and smoked pork with the insides of the onion through meat grinder. Mix the results with the eggs, bread rolls, spices and the parsley. Fill the 4 onions and let them roast in a casserole with some water and without lid for about 45 minutes at 200° C. Fry the smoked bacon and put it on each onion; put the cut-off onion end on top of the bacon. When done, remove onions from casserole. Pour the drippings from the casserole into a skillet; add brown meat stock, flour, spices and the Schlenkerla Smokebeer; heat and stir until the gravy becomes thick. Bamberg Stuffed Onions are served with mashed potatoes or boiled potatoes.

## Awards for Schlenkerla Smokebeer

### *Original Schlenkerla Smokebeer - Märzen*

- Gold medal winner 2015 Australien Beer Awards (silver for Schlenkerla wheat, bronze for Schlenkerla Urbock)
- Silver medal winner at the 2014 Australian Beer Awards (Gold was awarded to Schlenkerla Wheat)
- Gold medal at the 2013 Stockholm beer festival
- Gold medal at the 2012 Stockholm beer festival
- Winner at the 2011 specialties competition of the Nuremberg metropolitan area
- Silver medal winner at the 2010 Australian Beer Awards (Gold was not awarded)
- Silver medal winner at the 2009 BrewNZ Beer Awards
- Schlenkerla Smokebeer voted as "Imported beer of the festival" at CAMRA London Drinker Beer Festival 2009
- silver medal winner at the International Australian Beer Festival 2009 (gold was not awarded)
- gold medal winner at the Stockholm beer festival 2007 and 2008
- listed as unique culinary delight in the October 2006 issue of the Playboy Magazine (USA)
- 2005: Schlenkerla Smokebeer is one of the 30 best culinary specialties in Germany in the magazine "Der Feinschmecker"
- 2005: Ranked amongst the Top 50 beers in the US magazine Men's Health as "weirdest beer of the world".
- Winner in the quality contest Helsinki / Finland in the year 2000
- Gold Award at the "Stockholm Beer Festival" in the year 1999
- Gold Medal at the "World Beer Cup" (USA) in 1996
- CMA Honor Award for 20 years of constant premium quality in the year 2003
- Every year since 1983 the CMA Quality Award.
- Great DLG Award in Gold in the years 1984, 1988, 1990, 1992, 1994, 2000, 2002, 2004, 2006, 2008, 2010 and 2012

### *Original Schlenkerla Smokebeer - Urbock*

- 2015: Best winter beer in Finnland (Ilta Sanomat)
- 2015: bronze at Australien beer awards (gold for Märzen, silver for Wheat)
- 2014: Amongst best 15 fall beers (www.thrillist.com)
- 2012: Gold medal as one of the 50 best beers in the world (www.thefiftybest.com)
- 2011: Best winter beer in Finnland (Helsingin Sanomat)
- 2011 through 2013: Gold medal as one of the 50 best beers in the world (www.thefiftybest.com)

- First prize (Gold) at 2010 Amsterdam Bock Beer Festival
- Best smoked beer in Draft Magazine (February 2009, USA)
- Winner as best Christmas beer in Helsingin Sanomat (Finland)
- Silvermedal at 2008 Amsterdam Bock Beer Festival (Netherlands)
- No. 2 in the 2007 winter beer contest at Helsingin Sanomat (tied with No. 1)
- 2007: Amongst the TOP 3 Christmas Beers at Iltalehti newspaper in Finland
- Best Smoked Bock at the 2007 Amsterdam Bock Beer Festival
- Winner at Helsinki Beer Festival 2007 as best bottem fermented strong beer
- "Joint Winner" at the Cambridge Beer Festival in 2005 (CAMRA)
- 1st Price "Best seasonal beer" at the Turku Beer Fest 2004 (Finland)
- Best Winter-beer in "Ilta Sanomat" in Finland in 2002, 2003 and 2004
- "Importbeer of the year" in the magazine "The malt advocate" in the USA in 1999

### *All other Schlenkerla styles*

- 2015: smoked wheat wins silver medal at Australien beer awards
- Schlenkerla lentbeer (Fastenbier): best beer at the 2015 Amsterdam beer festival
- Schlenkerla smoked wheat: Gold medal winner at the 2014 Australian Beer Awards
- 2013: Men's journal (USA) ranks Helles Schlenkerla Lager as one of the TOP 25 beers
- Schlenkerla Smoked Wheatbeer: "Best top fermented beer" at the 2011 Helsinki Beer Festival in Finland.
- Schlenkerla Lager: 2010 Men's Journal (USA), amongst the 25 best beers in the world
- 2010: Schlenkerla Lentbeer is rated "Lekkerste Bier" (best tasting beer) at the May Bock Festival in Amsterdam, Holland
- Schlenkerla Smoked Wheatbeer: Silver medal winner at the International Australian Beer Festival 2009 (gold was not awarded)
- Schlenkerla Smoked Wheatbeer: 2004, 2005, 2006, 2007 and 2008 the CMA Quality Award.

### *Rankings and reviews (all styles):*

- 2016: Best smoked beer at <https://worldbeeridol.com/idols>
- Users of Ratebeer.com vote Schlenkerla as the best brewpub in Bavaria in 2014
- 2014: Schlenkerla is named "Champion Medium International Brewery" at the Australian Beer Awards 2014.
- 2013: Schlenkerla is one of the TOP 3 breweries in Germany and amongst the TOP 100 in the world (www.ratebeer.com)
- February 2012, www.ratebeer.com: Schlenkerla Lentbeer: best smoked beer in the world
- USA May 2011: YourBeerNetwork rates Schlenkerla as one of the TOP 20 worldwide
- Norway 02/2011: VG Nett, 6 (out of 6) point specialty beer

- Beer Connoisseur Magazine Dec/Jan 2010/2011: No. 1 of world class beers.
- Beer of the month at [www.gottöl.se](http://www.gottöl.se) (May 2010)
- DER FEINSCHMECKER (Germany's No.1 magazine for high class food, beverages and fine living) rates Schlenkerla brew pub as one of the top addresses in Germany 2010
- Winner in the 2009 competition "Historic taverns in Germany"
- Daily Telegraph (UK): One of the Top 10 Beers worldwide (02/2009)
- [www.jp.dk](http://www.jp.dk): Jytland Posten \*\*\*\*beer (07/2008)
- "Zeit - Magazin": One of 99 reasons to enjoy Germany (11/2007)
- Recommendation in the "Marco Polo Travel Guide" to Franconia (07/2007)
- [www.beerme.com](http://www.beerme.com): One of the best beers in the world. "20-Point-Beer" in Beer Hall of Fame. (02/2008)
- [www.ratebeer.com](http://www.ratebeer.com): Amongst the best 100 breweries in the world. One of the TOP 10 beers and one of the TOP 3 breweries in Germany. (10/2006)
- [www.beeradocate.com](http://www.beeradocate.com): Best smoked beer world wide and one of the TOP 25 beers in Germany. (12/2006)
- [www.beerhunter.com](http://www.beerhunter.com): 4\*\*\*\* world classic (08/2006)
- [www.chef2chef.net](http://www.chef2chef.net): One of the TOP 25 beers world wide. (02/2008)

### **Great DLG Award (Großer DLG Preis)**

The Great DLG Award is conferred every two years by the "German Association for Agriculture" (Deutsche Landwirtschafts-Gesellschaft e.V.). The different brands of beer are analyzed by the internationally renowned brewery-institutes in Weihenstephan and Berlin. Depending on the quality, the beer then will be awarded with the Great DLG Award in Gold, Silver or Bronze. The Gold Award stands for absolute premium quality. The Great DLG Award is also highly respected outside Germany, above all in the United States and Japan, and serves as a measure of the quality of a beer.

[www.dlg.org](http://www.dlg.org)

### **CMA Quality Award (CMA Gütesiegel)**

The CMA Quality Award is awarded annually by the "Central Marketing Association of German Agricultural" (Centrale Marketing-Gesellschaft der Deutschen Agrarwirtschaft). As with the Great DLG Award, it measures the quality of beer on the basis of scientifically measurable criteria. The CMA was discontinued in 2009.

[www.cma.de](http://www.cma.de)