The origin of the word "Schlenkerla" lies in the Franconian vernacular. "Schlenkern" is an old German expression for someone who walks in a crooked, unbalanced manner. Tradition holds that one of the former brewers earned the nickname because of his curious gait, and so he was called the "Schlenkerla." (The 'la' suffix by the way is very typical of the Franconian dialect.) Over time, the residents of Bamberg came to call the tavern "Schlenkerla."

And though the sixth generation of brewers now taps the beer, the name has remained.

Original Schlenkerla Smokebeer - referred to as Aecht Schlenkerla Rauchbier by Germans - is brewed like any other Bavarian beer according to the Purity Law of 1516. The important difference is in the malting process. At the malt-house, the greenmalt (or germinated barley) is spread over a wire netting (the kiln), and is dried by the heat of a fire burning slowly underneath. The smoke from this fire penetrates the grain, giving the greenmalt its characteristic aroma, and thus turns it into smokemalt. In contrast, regular malt is kilned by heat, but without smoke.

Special beechwood logs harvested in Franconia are used in the process of converting greenmalt into smokemalt, lending Schlenkerla its special flavor and unique dark color. Before being used in this process, the wood is dried for three years. With its fresh smoked taste, the bottom fermented Märzen-type beer with 13.5 percent original gravity has an alcohol content of 5.1 percent. Technical explanations aside, Schlenkerla Smokebeer owes its unique quality to the art of the brewmaster. For more than three centuries, brewmasters have passed on their sophisticated brewing experience from generation to generation. Today, this expertise is acknowledged by many national and international awards for Original Schlenkerla Smokebeer.
Schlenkerla - an intriguing word, that conjures up many meanings. Visitors hear from the taxi driver or the hotel concierge, "After you visit the Cathedral, be sure to stop by Schlenkerla!" Schlenkerla is not only the heart of the old part of town, but also of Bamberg and the surrounding countryside. When they lead their distinguished guests to this locale, even the city fathers reflect pride in this old house that fits none of the usual definitions for hospitality.

Drinking and dining alone do not constitute Schlenkerla. The person who prefers to enjoy a pint alone, be forewarned! Cheerful banter is almost inevitable at the long wooden tables in this historic setting. While the typical Franconian may approach strangers a bit cautiously in everyday life, he leaves this characteristic at the door after climbing the two stairs that separate the old town street from the "Rauchbierparadies."

There’s tradition here. The delicious, deep dark brown brew has made guests happy - and loosened their tongues - for more than 300 years. In former times, the clergyman sat down with the carriage driver at the high table. Today the “Symphoniker” drinks his “Seidla” (half liter) with the “Gärtnersfrau,” the city councillor cheers with the craftsman, and the American tourist is invited to join the "Stammtisch" (party of regulars). Schlenkerla levels differences of every kind. It connects visitors with townspeople.

"Dominikanerklause" with arched ceiling from 1310

The wooden beams of the low ceiling used to be painted with ox-blood for protection. Over the centuries they thereby obtained their dark color. At the walls there are numerous historic engravings of Bamberg, like the "World Chronicle of Schedel" from the year 1493 and in addition the line of ancestors of the Trum/Graser family.

In the cheerful exchange of laughter and conversation that runs from table to table, you might spot some serious faces. Since Bamberg has its own university and its own symphony, the discussion may take a turn to the meaning of life, or to the region’s historically conservative views.

Many have tried to describe Schlenkerla in word and picture, but no single description fully captures the experience. One must visit Schlenkerla to understand!