

Microbrewery and Beer News # 02 TGAC

Microbrewery & Museum “Schmitt” in Singen, Thuringia – an unique relic: The over 100 years old **family-run microbrewery** is hidden in the rural village Singen in the **Turingian Forest** and an insider’s tip even for locals. In 1885 the brewmaster Richard Schmitt acquired the brewhouse which was established in 1875. He installed a steam engine and established a flourishing microbrewery. His renewing and expanding activities were stopped by the World War I and the following inflation period. Therefore the old machines were preserved almost unaltered and today the brewery “Schmitt” is brewing their beer exactly the way they did it **100 years ago** –and without electricity! Luckily the brewery is also a museum and open for everyone who wants to see, smell and taste truly **traditional German beer brewing craft!** Once a week (usually on Tuesdays) they heat-up the 12-hp steam engine driving the tube extruder and the wort pump. 2,000 Liter of wort are produced this way, the fermentation in wodden tubs takes 8 days. After 4–5 weeks of conditioning in oak barrels the “Singener Bier” (Pilsener style) is ready for consumption. There is no delivery and no retail sale, you have to pick up your beer bottles or kegs yourself – or you just go to one of the local pubs. **Contact us for further information** – the “Schmitt Brewery” in Singen has no webpage or email-address...

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