

**Microbrewery & Beer Newsletter # 13 TGAC**

**Original Schlenkerla Smokebeer from Bamberg, Franconia:** In the middle of the old part of Bamberg, directly beneath the mighty cathedral, one can find the Historical Brewery Tavern Schlenkerla. First mentioned in 1405 and now run by the Trum family in the 6th generation, it is the fountain of **Original Schlenkerla Smokebeer** (in German it's called: "Aecht Schlenkerla Rauchbier"). The Original Schlenkerla Smokebeer is here at the tavern still being tapped directly from the wooden barrel according to old tradition. The Schlenkerla Tavern is located in the beautiful medieval town center of the city of Bamberg in Franconia – a UNESCO World Cultural Heritage Site. Culture, History, Tradition, German Food and Beer – a perfect combination for everyone! Schlenkerla gets awards on a regular basis. Just two examples: 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. Also in 2010, Schlenkerla received the **Great DLG Award (in Gold)**: The Great DLG Award is conferred every two years by the "German Association for Agriculture". 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. The secret of the Schlenkerla Smokebeer is the "Kilning": In order to stop germination of the grain and to stabilize the involved biochemical processes, the green malt must be dried (kilned). That is where the secret of the Original Schlenkerla Smokebeer lies. A beechwood log fire underneath the kiln heats the air, and the smoke gives the malt its typical smoky flavor.

For non-beer drinkers, Franconia also is a wine region with fine local vineyards.

<http://www.schlenkerla.de>

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<http://www.tgac-us.com>