

Annafest Guide

By

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Contents

<u>Bamberg</u>	4
Introduction.....	5
Bamberg Pubs.....	7
Fränkische Brauereimuseum (Franconian Brewery Museum)	8
Café Abseits	9
Gasthausbrauerei Ambräusianum	10
Brauerei Fässla	11
Privater Brauereigasthof Greifenklau	12
Gaststätte Hofbräu	13
Kachelofen	14
Kaiserdom Brauereigasthof & Hotel	15
Kaiserdom-Stuben am Wilhelmsplatz	15
Brauerei Keesmann	16
Klosterbräu Bamberg	17
Mahrs Bräu Bamberg.....	18
Fässla Keller	20
Bamberger Weissbierhaus	21
Café-Restaurant Michaelsberg	22
Schmitt's Cafe	22
Restaurant Alt-Ringlein	23
Heller Bräu Trum KG (Schlenkerla)	24
Torschuster	25
Zum Sternla	25
Brauerei Spezial	26
<u>Forchheim</u>	27
Introduction.....	28
Sommerkeller.....	29
Annafest.....	29
Brauerei Eichhorn	32
Fränkische Bierstube	33
Brauerei Greif	34
Brauerei Hebandanz	35
Brauerei Neder	37
Gasthaus "Schwane"	38
Gasthaus Roter Ochs.....	39
Kellerberg.....	40
Keller Details.....	40
Bamberg Breweries.....	42
Introduction.....	42
Bamberg Town.....	42
Franconian beer styles.....	42
Gasthausbrauerei Ambräusianum.....	45
Brauerei Fässla.....	45
Privater Brauereigasthof Greifenklau.....	46
Kaiserdom - Privatbrauerei Wörner.....	48
Brauerei Keesmann.....	49
Klosterbräu Bamberg.....	49
Mahrs Bräu Bamberg.....	51

Heller Bräu Trum KG (Schlenkerla).....	52
Brauerei Spezial.....	54
Brauerei Wilde Rose.....	55
Weyermann Versuchsbrauerei.....	55
Breweries around Bamberg.....	57
Hausbrauerei Altstadthof.....	57
Barfüßer.....	57
Brauhaus Döbler.....	58
Brauerei "Drei Kronen".....	58
Dreykorn-Bräu.....	59
Brauerei Eichhorn.....	60
Brauerei Greif.....	60
Brauerei Hebindanz.....	61
Brauerei Höhn.....	62
Brauerei Julius Hummel.....	62
Kulmbacher Brauerei AG.....	65
Löwenbräu Buttenheim.....	66
Brauerei Neder.....	68
Rother Bräu.....	68
St. Georgen Bräu.....	69
Schanzenbräu.....	72
Stadtbrauerei Spalt.....	72
Tucher Bräu Verwaltung.....	73
Brauerei Wagner.....	75
Wolfshöher Privatbrauerei K. u. F. Weber.....	75
Würzburger Hofbräu.....	76
Brauerei Zehendner.....	77

Bamberg

Introduction



The town of Bamberg has deservedly been given the distinction of a UNESCO world heritage site. It's one of the most beautiful cities in Europe and its architecture alone makes it worthy of a visit. For those of us with an interest in beer the city has an extra attraction: it's the centre of the world's densest concentration of breweries.

Bamberg and its surroundings are a paradise for the beer-lover. This is where the myth of German beer - lots of good-quality, cheap beer - is actually true. Not dozens, but hundreds of tiny breweries continue to brew traditional styles in the traditional way. You'll find more variation here - both in terms of different types of beer and in differences between examples of the same style - than in the whole of the rest of Germany. Bamberg brewers aren't afraid to give their beers some individuality, or risk upsetting a few unadventurous consumers.

The standard of Bamberg beer is astonishingly high, especially considering the technical difficulties of lager brewing on a small scale. But this, after all, the home of bottom fermenting and the brewers have had a long time to perfect their skills. It is interesting to note how much fuller-flavoured and distinctive their lagers are than those found anywhere else in the world. I can remember my first encounter with a Franconian Kellerbier. I couldn't believe that it wasn't top-fermented. Where was that rather dull "rounded" quality normally so typical of a lager beer?

I would like to share the experience of artisanal lager brewing with as many of you as possible. The more of us that go out there and support the breweries in Bamberg and Franconia with our wallets, the more of them will continue to weave their magic. I hope that this page will serve as both an inspiration and a guide to those wishing to experience more of German beer.

Bamberg, a town of around 70,000 inhabitants, somehow manages to support eleven breweries (including the test brewery at the maltster Weyermann). The majority are little more than pub-breweries and only one, Kaiserdom, is of a significant size. Their beers dominate, but do not monopolise the town's pubs and bars. The better-known beers from the region (St.Georgen Bräu, for example) are readily available, too.

Bamberg Pubs

Bamberg pubs haven't fared too badly in comparison with those in other parts of Germany. There are still plenty of old-fashioned places to drink. The bars attached to working breweries are mostly the best bet if you're in search of a traditional atmosphere. Some bear an uncanny likeness to a Yorkshire corridor pub - there's a taproom (or public bar) containing the bar counter, with a hatch to serve the corridor behind it. Fässla is a particularly good example of this arrangement.

Fed up with dreary hotel bars? Well, there's no need to endure such bars in Bamberg. Some of the brewpubs double up as hotels. Amongst the many former breweries in the town centre are ones (such as Ringlein) still functioning as traditional inns.

The cancer of careless refurbishment has, of course, also struck here. I have done my best in my descriptions to point out clearly to the reader any victims I have spotted. Thankfully, soulless early-70's bars, so depressingly common in most of Germany, even in Bavaria, are pretty much unknown here.

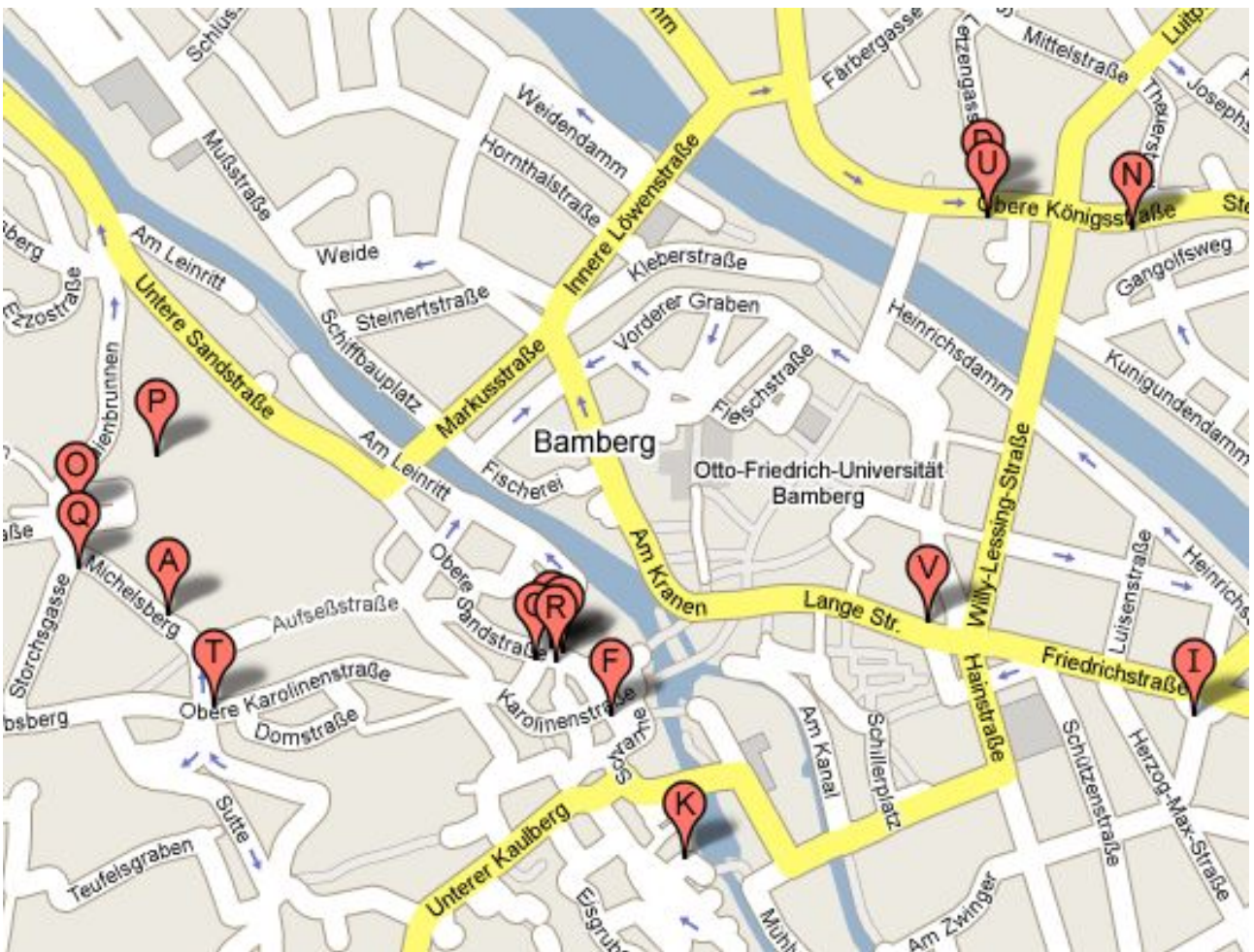
Bamberg Beers

Bamberg beer comes in many strengths and colours. With around 50 different beers to choose from, the town should keep tickers busy for a day or two.

Though some of the bottled beers can be tricky to track down in Bamberg pubs. Even in those, such as Fässla, which are basically brewpubs, don't usually sell their full range in the bar. Of course, there is also a carryout department, where they do stock all their beers.

I hope that you will all experience as much pleasure as I have in this very special place..

Bamberg Pubs



Map Index

A Fraenkischen Brauereimuseum	L Mahrs Braeu
B Cafe Abseits	M Faessla Keller
C Ambraeusianum	N Bamberger Weissbierhaus
D Fässla	O Michaelsberg Benediktinerbraeu
E Greifenklau	P Cafe Restaurant Michaelsberg
F Hofbraeu	Q Schmitts Cafe
G Kachelofen	R Alt-Ringlein
H Kaiserdom Brauereigasthof	S Schlenkerla
I Kaiserdom-Stuben	T Torschuster
J Brauerei Keesmann	U Brauerei Spezial
K Klosterbraeu	V Zum Sternla

Fränkische Brauereimuseum (Franconian Brewery Museum)

Michelsberg 10f,
96049 Bamberg.
Tel: 0951 - 53016
Fax 0951 - 52540
Email info@brauereimuseum.org
<http://www.brauereimuseum.org/>

Opening hours: April to October, Wed - Sun between 13:00 and 17:00. (Group tours at other times are possible by appointment.)

Number of draught beers:

Number of bottled beers:

Regular draught beers:

Food:



A museum full of interesting old bits of brewing kit and paraphernalia. It's located in the former Brauerei Michaelsberg, which stopped brewing in 1969.

They offer specialist tours such as Museumsführung mit Bierprobe, where for an extra €9 you get a beer tasting chaired by a local brewer. You can hire out the Museumsgaststube (Museum pub), though you have to provide your own food and drink.

Photo courtesy Andy of Beer-Mania!.

Café Abseits

Pödeldorfer Str. 39,
96052 Bamberg.
Tel. 0951 - 303422
Fax: 0951 - 9371091
Homepage: www.abseits-bamberg.de

Opening hours: Mon-Sun
09:00 - 01:00

Number of draught beers: 6

Number of bottled beers: 30

Regular draught beers:

- Keesmann Herrenpils
- Mönchsambacher Lager

Food: Snacks, meals.



Specialist beer bars are a bit of a rarity in Germany. It's unusual to find somewhere with more than half a dozen different beers and bars tend to stick to the products of a single brewery. Abseits is an exception, proudly styling itself as Bamberg's Ältestes Studentencafé & Bierspezialausschank (Oldest student café and special beer pub). It offers a constantly changing selection of draught beers, beers from most of the Bamberg breweries and other Franconian classics. Some examples are: Hartmann, Brauerei Sauer of Rossdorf and Brauerei Zehendner in Mönchsambach (their kellerbier is a knockout).

Passing on to a physical description of the establishment, it's a simple modern cafe bar in a pink-painted 19th century building, located behind the station. It has white painted walls very sparsely adorned with pictures and very low-kew wooden furniture. There is a beer garden at the rear.

The "student pub" bit is a pretty big hint that you won't find any rustic kitsch. And I didn't. It reminded me very much of a trendy Amsterdam pub, except with better-quality draught beer and without the smell of weed.

It was not long after opening time when I arrived and me and the crusty barmaid were the only living things in sight. I had a Huppendorfer Vollbier. This is the point where my notes start letting me down. "pretty nice" doesn't really tell you very much, does it? After all the trouble I went to (20 minutes walking) getting there, it seemed silly not to have a second. Hummel Kellerbier, it was. Also quite nice.

I loved their breakfast menu which included such classics as "Yuppie breakfast" and "Polish breakfast". The latter included a vodka. How's that for racial stereotyping?

Gasthausbrauerei Ambräusianum

Dominikanerstrasse 10,
Bamberg.
Tel: 0951 - 509 0262,
info@ambraeusianum.de
http://www.haus-mahr.de/

Opening hours:

Mon - Fri 10:00-24:00

Sat - Sun 09:00-24:00

Number of draught beers:3

Number of bottled beers:

Regular draught beers:

- Hell
- Dunkel
- Weizen

Food: Snacks, meals. Beer
€2.40 for 0.5l.



Bamberg's newest brewery is an out-an-out brewpub (it officially opened summer 2004). Which means that the shiny brewing vessels are on display in the bar.

It's very handily placed in the centre of town, between Schlenkerla, Kachelofen and Alt-Ringlein.

Many thanks to John White for tipping me off about this exciting new development.
Photo courtesy Andy of Beer-Mania!

Brauerei Fässla

Obere Königsstraße 19-21,
96052 Bamberg.
Tel. 0951 - 26516
Fax: 0951 - 201989
Homepage:
<http://www.faessler.de/>

Opening hours: Mon - Sat
08:30 - 23:00,

Sun 08:30 - 13:00 Sun

Number of draught beers: 2

Number of bottled beers: 4

Regular draught beers:

- Fässla Lager Bier
- Fässla Pils

Food: Snacks €4-6, meals
€5-8. Beer €1.90 a half litre.



A corner pub with several rooms off a corridor. The style is as usual for brewery taps hereabouts: panelled walls, white pine topped tables, bare wooden floor. It's a little bit folksy, but fairly genuine-looking. A nice touch are the seat backs carved with a design of a dwarf pushing a barrel (the brewery's logo).

Sadly the wooden barrels on the bar are now just fakes: the beer is no longer served by gravity but comes out of disguised pressure taps.

Wandering towards the back of the complex, it's possible to get a glimpse into the brewery buildings and see bottles rattling along the bottling line. It's very obvious that this is the tap of a functioning brewery.

On an early morning visit, it was surprising to see how busy the place was. I just hope the blokes in the Fire Brigade t-shirts were on their way **from** and not **to** work.

The building also houses a hotel with 20-odd rooms at fairly reasonable prices.

Privater Brauereigasthof Greifenklau

Laurenziplatz 20,
96049 Bamberg.
Tel. 0951 - 53219
Fax: 0951 - 59599
Email:
brauerei@greifenklau.de
Homepage:
www.greifenklau.de

Opening hours: Mon-Sat
09:00-23:30,
Sun 09:30-14:00

Number of draught beers: 1

Number of bottled beers: 1

Regular draught beers:

- Greifenklau Lagerbier
4.8% (12.4° Plato)
- Greifenklau Bockbier
(16.8° Plato) (November)
- Greifenklau Festbier (13.4° Plato) (Christmas)

Food: Snacks €4-5, meals €4-7. Beer €1.90 a half litre.



Now I won't pretend that Greifenklau isn't a bit out of the way, stuck as it is in an odd 18th century street snaking along a ridge running out from the town centre. There are rooms either side of the entrance, the larger one on the right also housing the bar counter. With the panelled walls, beamed ceiling and lived-in look, it's like a cross between an English country pub and a beerhall.

The interior is all very pleasant, but outside is the real highlight and why it's worth coming all the way out of town: the beer garden. Sitting on folding chairs under mature trees you have a fantastic view of the forested hill where Altenburg castle perches. Stunning is the only word to describe it. On a balmy Summer evening I can think of few better places to be.

Greifenklau is very much a pub brewery, not supplying draught beer elsewhere. Sadly, the beer isn't anything special and probably my least favourite in Bamberg. The beer garden, however, cannot be highly enough recommended.

Gaststätte Hofbräu

Karolinenstraße 7,
96049 Bamberg.
Tel. 0951 - 53321
Fax: 0951 - 5190258
Email: hofbraeu.bamberg@t-
online.de
Homepage: www.hofbraeu-
bamberg.de

Opening hours: Sun-Fri 10:00
- 01:00,
Sat 10:00 - 02:00

Number of draught beers: 4

Number of bottled beers: 1

Regular draught beers:

- Zehender
Mönchsambach
Lagerbier (unfiltered)
- Schlenkerla Rauchbier
Märzen 4.8% (13.5° Plato)
- Mahrs Bräu Hell
- Jever Pils
- Zirndorfer Hell

Food: Snacks, meals.

A stone building that which takes its name from another former brewery. Founded in 1885 as the Bamberger Exportbrauerei Frankenbräu, it was granted the right to call itself Hofbräu in 1901 by Prinz Rupprecht von Bayern. In 1919 it fused with Hofbräu Erlangen to become Hofbräu AG Bamberg und Erlangen. This company was bought by Patrizierbräu in 1972 and the Bamberg brewery on the Pödeldorfer Straße was closed in 1977. The last Hofbräu beer brands disappeared in 1992, when Patrizierbräu was in its turn bought up by Pschorrbräu.

Inside it's a bit posh and looks like they expect you to eat. It depresses me to see how insensitively the interior of such a lovely building can be remodelled. In the Summer you can sit outside and there drinking seems the norm. My stars are for the open-air experience.

The unfiltered beer from the Zehender brewery of Mönchsambach cannot be praised enough. It's one of the best lagers I've drunk. Sadly, my last news from Bamberg reported that this beer was no longer on sale in Hofbräu. I am unaware if this will be permanent.

It has regular live music.



Kachelofen

Obere Sandstr. 1,
96049 Bamberg.
Tel. 0951 - 57172
Fax 0951 - 603898

Opening hours: Mon-Sun 10:00 – 01:00

Number of draught beers: 3

Number of bottled beers: 1

Regular draught beers:

- Schlenkerla Rauchbier Märzen 4.8% 13.5°
- St. Georgen Bräu Kellerbier
- St. Georgen Bräu Pilsener

Food: Snacks €4-7 , meals €8-10. beer €2.30 a half litre.



Those of you who know a little German won't be surprised to learn that this cosy corner pub boasts a tiled coal oven ("Kachelofen"). In the Summer you probably wouldn't notice, as the seating area on the street outside is very appealing on a warm day.

Zum Kachelofen has other attractions, too: it's just around the corner from Schlenkerla and serves the outstanding kellerbier from St.Georgen Bräu. It also sells unfiltered St. Georgen Bräu Weißbie in bottles. Inside, it's much like any of the slightly folksy pubs in Bamberg with its pine tables and red tiled floor. It's more fun outside.

Kaiserdom Brauereigasthof & Hotel

Gaustadter Hauptstrasse 26,
96049 Bamberg.
Tel. 0951 - 96514-0
Fax 0951 - 96514-44
Homepage: <http://www.hotel-kaiserdom.de/>

Opening hours: Mon & Sun Fri-Wed 17:00 - 22:00,
Tue-Sat 08:00 22:00

Number of draught beers: 3

Number of bottled beers:

Regular draught beers:

- Kaiserdom Premium Pilsener Extra Dry
- Kaiserdom Alt-Bamberg Dunkel
- Weizenland Hefe-Weissbier

Food: Snacks, meals.

Hotel, restaurant and beer garden close to the brewery but rather a way outside the city centre.

Kaiserdom-Stuben am Wilhelmsplatz

Urbanstrasse 18,
96047 Bamberg
Tel. 0951 - 980730
Fax 0951 - 202378

Opening hours: Mon-Sun 10:00 - 23:00

Number of draught beers: 3

Number of bottled beers:

Regular draught beers:

- Kaiserdom Premium Pilsener Extra Dry
- Kaiserdom Alt-Bamberg Dunkel
- Weizenland Hefe-Weissbier

Food: Snacks, meals.

Kaiserdom's city centre outlet is an attractive stone-faced building close to the law courts. You should note that although the address is Urbanstrasse the entrance is actually on Wilhelmsplatz.

It's disappointingly upmarket, which probably explains the emphasis on food rather than on beer. There are a few interesting bits of old crap scattered around, but rather too many tablecloths for my taste. It is also a hotel.

Brauerei Keesmann

Wunderburg 5,
96050 Bamberg.
Tel. 0951 - 26646
Fax: 0951 - 28486
Email: keesmann@bierstadt.de

Opening hours: Mon-Fri 09:00-23:00,
Sat 09:00 - 15:00,
Sunday closed

Number of draught beers: 2

Number of bottled beers: 5

Regular draught beers:

- Bamberger Herren Pils
- Keesmann "Sternla"
Lager (unfiltered)

Food: Snacks €3-5, meals €5-8.
Beer €2.25 a half litre.



I've always found the name Wunderburg remarkably appropriate for a 50m long street containing two breweries. The entrance to Keesman is thorough a wide arch, behind which is a stone-flagged corridor. To the left is an L-shaped room containing the bar. A rather unsubtle renovation (early 1980's would be my guess) has left its mark here.

It has the usual pine tables and panelled walls adorned with dead animal skulls, but it's all rather too pale brown and not very lived-in. In the courtyard separating the pub from the brewery is a small beer garden.

Klosterbräu Bamberg

Obere Mühlbrücke 1-3,
96049 Bamberg.
Tel. 0951 - 57722
Fax 0951 - 59294
Email: mail@klosterbraeu.de
Homepage: www.klosterbraeu.de

Opening hours: Thu-Tue 10:30 -
23:00

Number of draught beers: 3

Number of bottled beers: 6

Regular draught beers:

- Klosterbräu Bamberger Gold (pils) 5%
- Klosterbräu Schwärzla 4.9%
- Klosterbräu Braunbier



Food: Snacks €3-5, meals €6-12. Beer €2 - 2.10 a half litre.

Klosterbräu (formerly the Fürstbischöfliche Braunbierbrauerei) is Bamberg's oldest brewery, dating from 1533. Around the corner from the pub, on Concordiastraße, is the facade of the brewery, with the name almost totally obscured by climbing foliage. Also on Concordiastraße is the brewery's small off licence.

The pub itself has the usual wide arch (formerly for access to the brewery at the rear) with a room on either side. The larger room to the right houses the bar counter. The interior is very simple but pleasant. You know the score by now: wooden floor, panelled walls, pine-topped tables, beamed ceiling. The same faces keep popping up in the many old photographs adorning the walls, so I would guess that they are of the former owners of the brewery (they appear to be pretty comfortably off). On the street outside there are a few tables for those who like their drinking al fresco.

The food is excellent and the staff very friendly. I can also highly recommend the Schwärzla, a black beer unlike anything else brewed in Bamberg.

Mahrs Bräu Bamberg

Wunderburg 10,
96050 Bamberg.
Tel. 0951 - 91517-19
Fax 0951 - 91517-30
Email: mahrs-braeu@t-
online.de
Homepage: <http://www.mahrs-braeu.de/>

Opening hours: Mon-Sun:
9:00 - 23:00

Number of draught beers: 2

Number of bottled beers: 4

Regular draught beers:

- Mahrs Bräu Hell 4.9%
(11.2° Plato)
- Mahrs Bräu
Ungespundet 5.2%
(12.7° Plato)
(Unfiltered)



Food: Snacks €4-7, meals €6-10. Beer €1.90 a half litre.

If asked to pick an all-round favourite pub in Bamberg, I would have to go for Mahrs Bräu. It has everything: great beer, brilliant atmosphere, characterful rooms and a beer garden. You enter the brewery complex through a gateway which leads into a small beer garden.



designer within miles of the place.

The inside of the pub is reached via a wide flagged corridor, which stretches way to the rear of the building. The first small irregular-shaped room contains the bar, where wooden barrels (real ones) dispense beer by gravity. The whole place is pretty rickety and eccentric, but packed with charm. It's obvious that there hasn't been a

Behind the pub building is an odd little courtyard, also containing some tables, bounded by various bits of the brewery. Strangely, a couple of flats have their

balconies facing directly onto it. Great view if you're into beer, though I can hardly imagine it's very peaceful.

Fässla Keller

Moosstrasse 32,
96050 Bamberg.
Tel. 0951 - 14975
Email: maisel@bierstadt.de
Internet: <http://www.maisel-braeu-bamberg.de/>

Opening hours: Mon-Sun
10:00 - 24:00

Number of draught beers: 3

Number of bottled beers: 9

Regular draught beers:

- Fässla Pils

Food: Snacks, meals.



Since the sad demise of the Maisel's brewery, of which this pub was formerly the brewery tap, Fässla has taken over. It makes me sad, as Maisel's Kellerbier was one of my absolute favourites. The photo above, still bearing the Maisel's name, is now rather out of date.

The pub's interior has a certain 1950's retro charm that is also quite unlike anywhere else listed here. In addition to the large main bar, there is also a decent sized beer garden.

Bamberger Weissbierhaus

Obere Königstrasse 38,
96052 Bamberg.
Tel. 0951 - 25503

Opening hours: Mon-Sat
10:00 - 14:30 & 18:00 - 24.00,
Sun Closed

Number of draught beers: 2

Number of bottled beers: 6

Regular draught beers:

- Maisel Pils
- St. Michaelsberg
Dunkel Premium

Food: Snacks €4-6, meals €6-16, beer €2.00-2.10 a half litre.



For those unwilling to make the trek out to Maisel's brewery, this is a handy outlet for their beers in the city centre. It's older and more traditional than the brewery tap. Inside it has all the standard features: panelled walls, pine tables and vaulted ceilings. It's all pretty cosy and quite compact. It also houses a hotel, beer garden and a skittle alley.

As an extra bonus, Fässla and Spezial are on the same street not more than 100 yards away.

Not sure whose beers are on sale here now since the closure of Maisel's brewery.

Café-Restaurant Michaelsberg

Michelsberg 10 g,
96049 Bamberg.
Tel. 0951 - 208 5777

Opening hours:

Number of draught beers: 4

Number of bottled beers:

Regular draught beers:

- Aecht Schlenkerla Rauchbier Märzen 4.8% (13.5° Plato)
- Spezial Rauchbier Märzen
- Mahrs Bräu Ungespundet 5.2% (12.7° Plato) (Unfiltered)



Food: Snacks €, meals €9-15.50. Beer €2.80 for 0.5l.

Pub in the Michaelsberg monastery complex.

Schmitt's Cafe

Michelsberg 29a,
96049 Bamberg.
Tel. 0951 - 500 9903

Opening hours: Mon-Fri 10:00 -,
Sat-Sun 11:00 -

Number of draught beers: 1

Number of bottled beers: 2

Regular draught beers:

- Löwenbräu (Buttenheim) Ungespundetes Lagerbier

Food: Snacks €, meals €. Beer € for 0.5l.

A pub close to the Michaelsberg monastery complex.

Restaurant Alt-Ringlein

Dominikanerstr. 9,
96049 Bamberg.
Tel. 0951 - 9532777
Fax: 0951 - 9532500
Email: restaurant@alt-ringlein.com
Homepage: <http://www.alt-ringlein.com/>

Opening hours:

Number of draught beers: 4

Number of bottled beers: 1

Regular draught beers:

- Mahrs Bräu Ungespundet 5.2% (12.7° Plato) (Unfiltered)
- Aecht Schlenkerla Rauchbier Märzen 4.8% (13.5° Plato)
- Spezial Rauchbier Märzen
- Mahrs Bräu Hefeweissbier
- Ringlas Helles

Food: Snacks €3-6, meals €6-10, beer €2.30 a half litre.



One of Bamberg's many former breweries, Ringlein is a 16th century half-timbered building. As can be deduced from the word "restaurant" in the name, this establishment is quite up-market. That means that its wooden tables have tablecloths. On the other hand, a courtyard to the side and rear houses a beer garden with views of a charming part of the city centre.

The beer selection is pretty good, including bottled Schlenkerla Rauchbier Weizen. The Ringlas Helles is, I suspect, another Bamberg product rebadged as a house beer.

Ringlein is also a hotel with double rooms at 75-100 euros.

Heller Bräu Trum KG (Schlenkerla)

Dominikanerstrasse 6,
96049 Bamberg.
Tel. 0951 - 56060
Fax 0951 - 54019
Email: service@schlenkerla.de
Homepage:
www.schlenkerla.de

Opening hours: Wed-Mon
09:30 - 24:00,
Tue closed

Number of draught beers: 1

Number of bottled beers: 2

Regular draught beers:

- Aecht Schlenkerla
Rauchbier Märzen 4.8%
(13.5° Plato)



Food: Snacks, meals.

Schlenkerla is a very "dark brown" pub, with lots of old wood everywhere. The tap room has a very basic bar counter upon which rest a couple of wooden barrels. Happily these are still genuine and dispensing beer without top-pressure. Above the almost black wooden panelling, there are a few old pictures and various dead animal skulls. A beamed ceiling and the usual white pine topped tables complete the scene.

There is a further drinking area in the entrance corridor and a strange semi-roofed courtyard, which houses the off sales counter. Very original and totally charming. It's rightly very popular, so finding a seat can be tricky.

Once you've mastered the strange taste sensation that is smoky bacon flavour beer, try the Rauchbier Weizen. Smoked wheat beer, now that really is *weird*. Or their Helles a pale lager that uses no smoked malt but picks up the smoked flavour from the brewing equipment. If you've got the bug, they also make a Rauchbier schnapps.

Torschuster

Obere Karolinenstrasse 10,
96049 Bamberg.
Tel: 0951 555 08,
<http://www.torschuster.de>

Opening hours: Mon - Sun 18:00 -
Number of draught beers: 8
Number of bottled beers:
Regular draught beers:

Food: Snacks €, meals €. Beer € for 0.5l.

Another specialist beer bar serving beers from different breweries. There's a changing selection of 7 draught beers from Bamberg breweries.

Zum Sternla

Lange Straße 46,
96047 Bamberg.
Tel. 0951 - 28750
Fax 0951 - 2084340
Email: zumsternla@t-online.de
<http://www.sternla.de/>

Opening hours: Mon-Sun 10:00-11:00
Number of draught beers: 3
Number of bottled beers: 2
Regular draught beers:

- Maisel Pils
- Maisel Kellerbier
- Eine Bamberger Weisse

Food: Snacks, meals. Beer 1.80 - 2.10 for 0.5l.

A traditional town-centre pub with a beamed ceiling. It dates back to 1380. It had been owned by Maisel since 1911. I'm not sure whose beer they stock since the closure of Maisel's. There is also a small beer garden at the rear.

Brauerei Spezial

Obere Königsstraße 10,
96052 Bamberg.
Tel. 0951 - 24304
Fax: 0951 - 26330
Email: brauerei-spezial@t-
online.de
Homepage: www.brauerei-
spezial.de

Opening hours:

Number of draught beers: 3

Number of bottled beers: 1

Regular draught beers:

- Spezial
"Ungespundetes"
(unfiltered)
- Spezial Rauchbier
Märzen
- Spezial Rauchbier Lager



Food: €4-7, meals €5-8, beer €1.90 a half litre

Spezial is an absolute must for the rauchbier fans amongst you. With no fewer than four different varieties (five including the bock in the Winter) it must be the world leader in smoked beer. It's also very handily placed, directly opposite Fässla.

The building is an attractive, ancient, half-timbered job, with an old-fashioned wrought iron sign (sporting the equally traditional brewer's symbol of a six-pointed star). You should be able to guess by now what to expect inside: dark wood panelling, long pine tables, animal skulls. In one corner, atop a small bar sit wooden barrels and, yes, these are real ones. Now for some reason this place has always reminded me of U Fleku in Pague, albeit on a much smaller scale.

Franconian food of a very high standard is available (I can highly recommend the bratwurst). There is has a very small hotel with 7 double rooms.

Forchheim

Introduction



Forchheim is a town of around 20,000 (lucky) people half way between Nuremberg and Bamberg. Why are the inhabitants so fortuitous? Because they've got four breweries.

This sort of thing impresses me. I grew up in a Midlands brewing town. We thought we were special with Hole's and Warwick's. And there were 25,000 of us. (Hole's occupies a special place in my heart - AK, AK, IPA, kegfiller.)

You could easily believe that Forchheim still has five breweries. Beer is sold under the Brauhaus Forchheim name, even though the brewery was closed several years ago by Wolfshöher Privatbrauerei.

Beer tourists have been well served by whatever intelligence controls the universe (don't want to upset any of you religious types), who has clumped together the breweries and their brauereigaststätte in the town centre. The station, however, was placed by a town planner and is an uncomfortable walk away.

Right on the edge of town is a wonderful place called the "Kellerberg". Basically it's a wooded hillside covered in "Sommerkeller". And the home of the [Annafest](#).

Sommerkeller

Sommerkeller is a beer garden, usually out in a wood.

In the early days of bottom-fermenting natural rock cellars were needed to store the beer through the warm Summer months. Gradually breweries started placing a few tables around the entrance and selling their beer cellar-fresh.

Nowadays there is usually some sort of building - which may vary from a glorified shed to a full-scale pub - on the site.

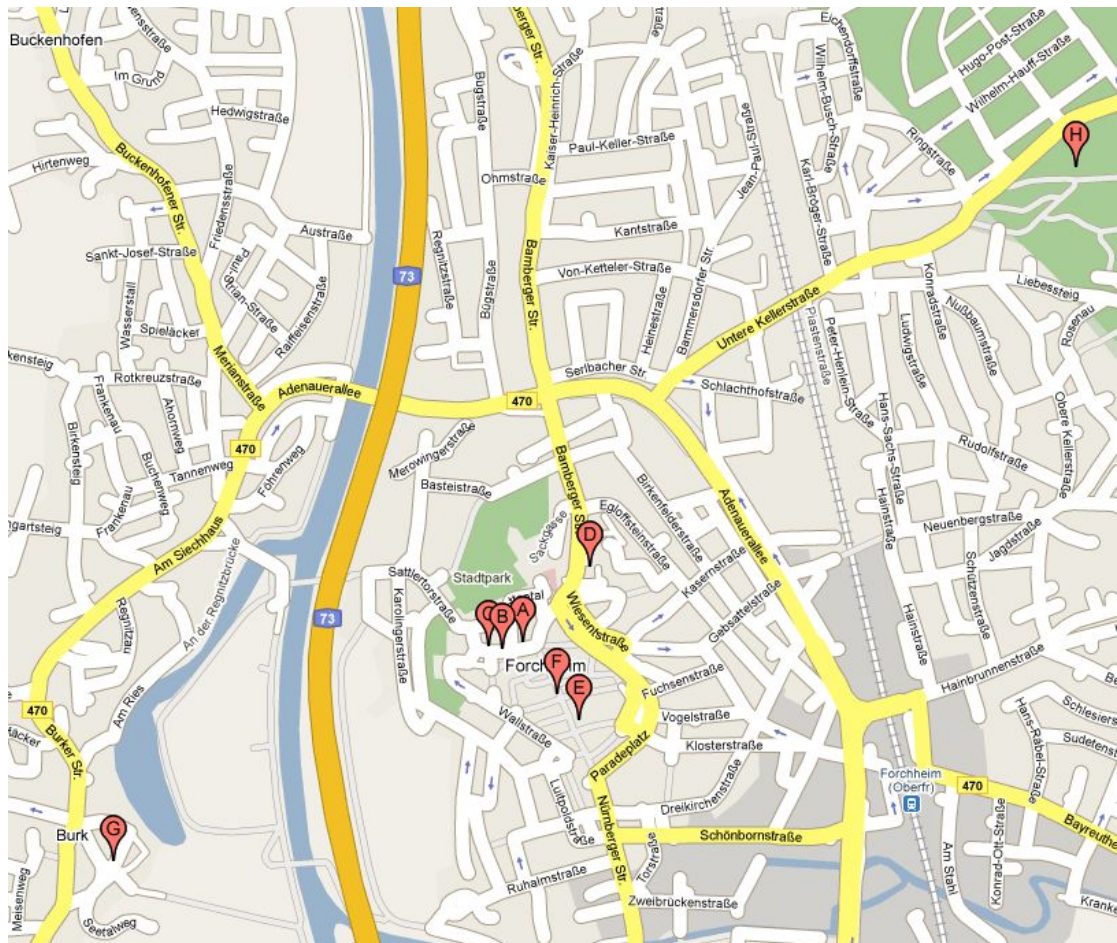
Annafest

Every July the "Kellerberg" is the site of the Annafest, when, in addition to the beer gardens, the hillside is also covered in a fairground. It's a very popular event. Not something I've seen anywhere else - a combination of beer, trees and rides.*

Many breweries brew a special Annafest beer. In total there are a couple of dozen Sommerkeller with beer from these breweries:

- Brauerei Greif, Forchheim
- Brauerei Hebandanz, Forchheim
- Brauerei Eichhorn, Forchheim
- Brauerei Neder, Forchheim
- Wolfshöher Privatbrauerei, Neunkirchen am Sand
- St.Georgen Bräu, Buttenheim
- Löwenbräu, Buttenheim
- Tucher Bräu, Nuremburg
- Krug Bräu, Breitenlesau





Map Index

A Neder

B Hebandanz

C Greif

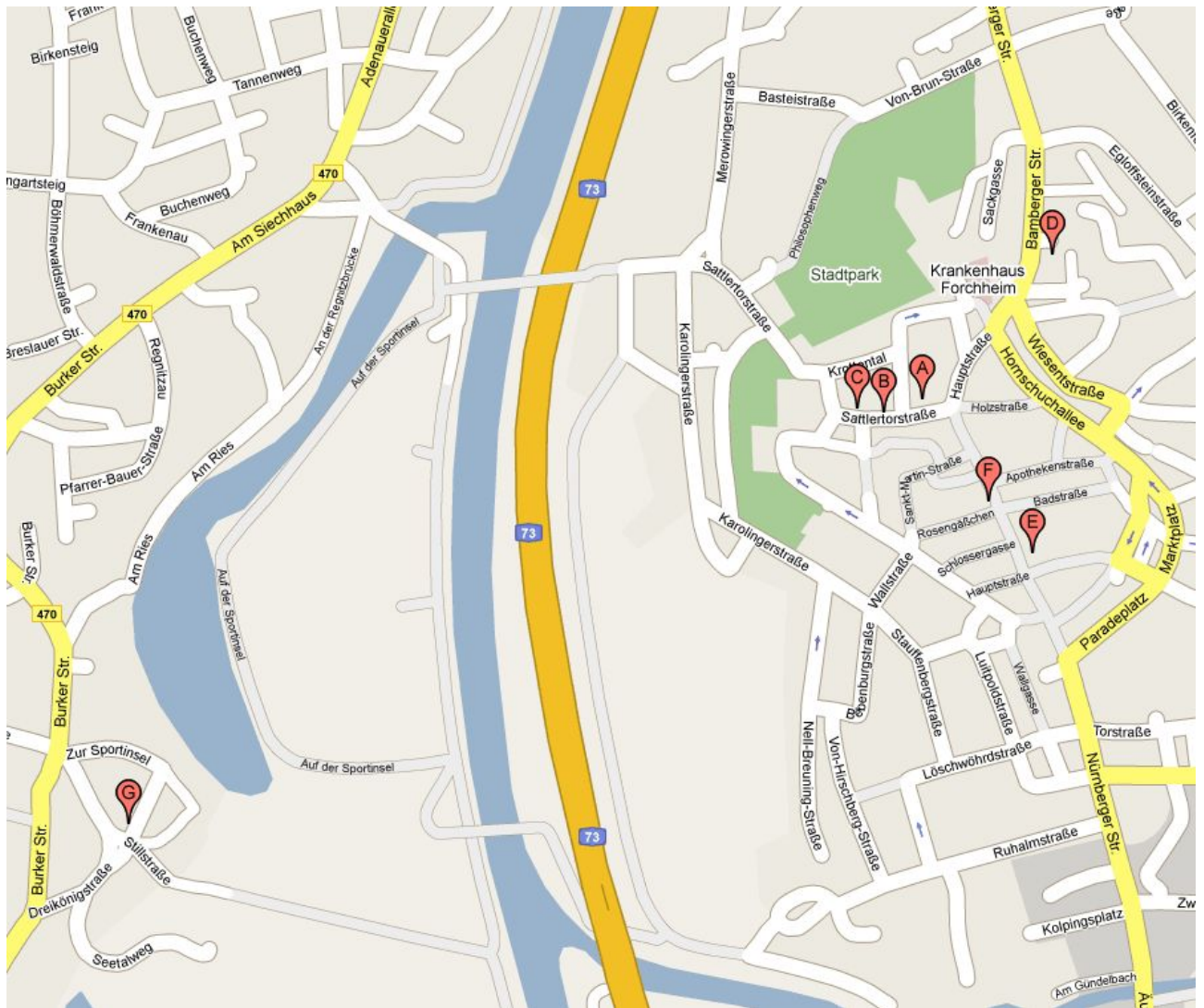
D Eichhorn

E Fränkische Bierstube

F Gasthaus Schwane

G Roter Ochs

H Kellerberg



Map Index

A Neder

B Hebendanz

C Greif

D Eichhorn

E Fränkische Bierstube

F Gasthaus Schwane

G Roter Ochs

Brauerei Eichhorn

Bamberger Str. 9,
91301 Forchheim.
Tel. 09191 - 2379
Fax 09191 - 729944

Opening hours: 10:00 - 23:00

Number of draught beers: 2

Number of bottled beers:

Regular draught beers:

- Eichhorn Vollbier
- Eichhorn Edel-Pils

Food: Snacks, meals.



From the outside Eichhorn looks like a classic German country pub, with its half-timbered facade and wrought-iron sign. Inside it's sadly more 1980's than 1880's. As soon as you spot the tablecloths you realise that this is more of a restaurant than a pub, which I always find odd in a brewery tap. You would expect beer to get top priority.

The hop vines hanging from the ceiling sort of make this point, but not all that strongly. The walls are cluttered with slightly too much old crap, most of which is around a rather obvious squirrel theme. Another pub where most of the charm and character has been modernised out in a disturbingly casual way.

Fränkische Bierstube

Hauptstr. 52,
Forchheim.
Tel. 09191 - 65650

Opening hours: Mon-Fri 11:00 - 15:00 & 18:00 - 22:00
Sat-Sun 11:00 - 15:00

Number of draught beers: 1

Number of bottled beers:

Regular draught beers:

Brauhaus Forchheim Pils

Food: Snacks, meals.

Fränkische Bierstube is an attractive old building on Forchheim's main pedestrianised shopping street. It has an unusual painted interior with decorated benches and chairs. There is an old-fashioned coal oven and leaded glass windows depicting scenes of Franconian life. On my visit, it was full of grannies, but perhaps that's just because it was a Sunday lunchtime.

Please note that the Brauhaus Forchheim Pils is actually brewed by the Wolfshöhe brewery.



Brauerei Greif

Sattlertorstrasse 18,
91301 Forchheim.
Tel. 09191 - 72 79 20
Fax: 09191 - 72 79 22
Email: info@Brauerei-Greif.de
Homepage: <http://www.brauerei-greif.de/>

Opening hours: Mon - Fri 08:30
- 22:00

Tue & Thu closed from 14:00

Sat 09:30 - 14:00

Sun 09:00 - 13:00

Number of draught beers: 1

Number of bottled beers:

Regular draught beers:

Greif Hell 4.9% (from wooden
barrels)



Food: Snacks, meals.

The Greif brewery tap is a rather dull-looking, plastered building of indeterminate age. You can bring your own food!

Note the weird opening times at the weekend.

Brauerei Hebindanz

Sattlertorstrasse 14,
91301 Forchheim.
Tel. 09191-60747
<http://www.tangram-online.de/hebindanz/>

Opening hours: Mon-Sat
08:00 - 20:00

Fri 08:00 - 23:00

Sun 13:00 - 20:00

Number of draught beers:
1

Number of bottled beers:

Regular draught beers:
Hebindanz Export-Hell
(from wooden barrels)

Food: Snacks, meals.



The Hebindanz brewery tap is in a half-timbered building with a very high roof (it has 3 floors of attics). It's the middle of the three brewery taps on Sattlertorstrasse and easily the most interesting-looking of them from the outside.

Being a hopeless obsessive, the first thing I noticed was the cask behind the bar. Gravity-served beer. It kept getting better and better. Only when we started looking for a seat did I realise:



- 1) it was pretty full
- 2) it was pretty full of the oddest set of characters I've seen in years

True to form I chose a seat facing the big daddy of weirdoes, a guy with the skin tone of a zombie. Though looking half-dead wasn't stopping him knocking back the booze at an alarming rate (a half litre and two schnapps in the 15 minutes we were there) or chatting away. The local-with-an-incomprehensible-accent is a character I recognise from my time in Leeds. There, it was usually someone Scottish or Irish. With Mr. White Ghost I had a better excuse - he was speaking a German dialect.

The other customers were a little more normal, but not very much. Most were keeping themselves to themselves. Or at least not talking to Mr. Ghost, which explains

why he was so keen on chatting with me. Stonch was safe. He had his back to him. Why hadn't I chosen that seat?

For early Monday morning there was some serious drinking going on. My new mate wasn't the only one indulging in schnapps. A bloke in one corner had a litre of beer in front of him. There was someone not pretending about the level of his alcohol intake.

The Hebandanz Export was tasty enough and, being gravity-served, I could sup it quickly. No, not so I could escape the nutter. I wanted to check out Neder, too. Our long walk had left me only half an hour for the pair.



(Thanks to Stonch for the photos of Hebandanz's locals.)

Brauerei Neder

Sattlertorstrasse 10,
91301 Forchheim.
Tel. 09191 - 2400
<http://mon.de/ofr/nederbrauerei.135785/home.htm>

Opening hours: Wed-Mon 09:00
- 19:00

Tuesday closed

Number of draught beers: 2

Number of bottled beers:

Regular draught beers:

- Neder Pils (from wooden barrels)
- Neder Export (from wooden barrels)

Food: Snacks, meals.



With Neder the outside of the pub does not deceive. It has quite a 1950's look and that's exactly what it's like inside, too. On entering the pub what immediately sprang into my mind was the Baker's Arms in Swindon's railway village. An unashamedly postwar look that, while being about as unfashionable as you can get outside of flairs and platform shoes, manages to win you over because its carried out with both consistency and integrity. In the right place even formica can be charming. So, the table tops are very charming, the chairs are wooden and the floor is stone. The beamed ceiling is one original feature to have been retained.

The layout is typical of Franconian breweries: a corridor with a hatch to the bar in the taproom. Neder isn't exactly at the cutting edge of fashion, but the atmosphere is good and the beer comes straight from oak barrels.

Stonch wimped out on me here. He has a one beer for breakfast rule. Me, I'm on the way to joining the Hebandanz morning club. Neder was even more crowded than Hebandanz. Though here people were sitting in groups playing cards or chatting. Everyone looked pretty normal, really. Except that they were washing down their breakfast with beer. But who was I to talk?

Neder also had Export straight from the barrel. Similar to, but a shade worse than the Hebandanz Export. Drinking it in peace more than made up for the slightly lower quality. I would have integrated with the locals and knocked back a couple of shorts, but we had many breweries ahead of us that day. I didn't want to peak too soon.

Gasthaus "Schwane"

Hauptstr. 45,
91301 Forchheim.
Tel. 09191 - 703313
Fax 09191 - 66637
e-Mail: info@die-schwane.de
<http://www.die-schwane.de/>

Opening hours: Mon - Sat
10:00 - 01:00

Sun 18:00 - 24:00

Market Sundays from 10:00

Number of draught beers: 3

Number of bottled beers:

Regular draught beers:

- Pottensteiner
- St. Georgen Bräu
Kellerbier
- St. Georgen Bräu
Landbier Dunkel



Food: Snacks, meals.

Prices: Beer 2 euros a half litre.

A traditional stone-built corner pub on the Paradeplatz. It has a small beergarten.

Photo courtesy Andy of Beer-Mania!.

Gasthaus Roter Ochs

Kirchplatz 3.
91301 Forchheim.
Tel: 0 91 91 45 11
<http://www.roterochs.de>

Opening hours: Mon - Sat 17:30 - ,
Sun 11:30 - 14:00 & 17:30 -

Number of draught beers: 2

Number of bottled beers: 16

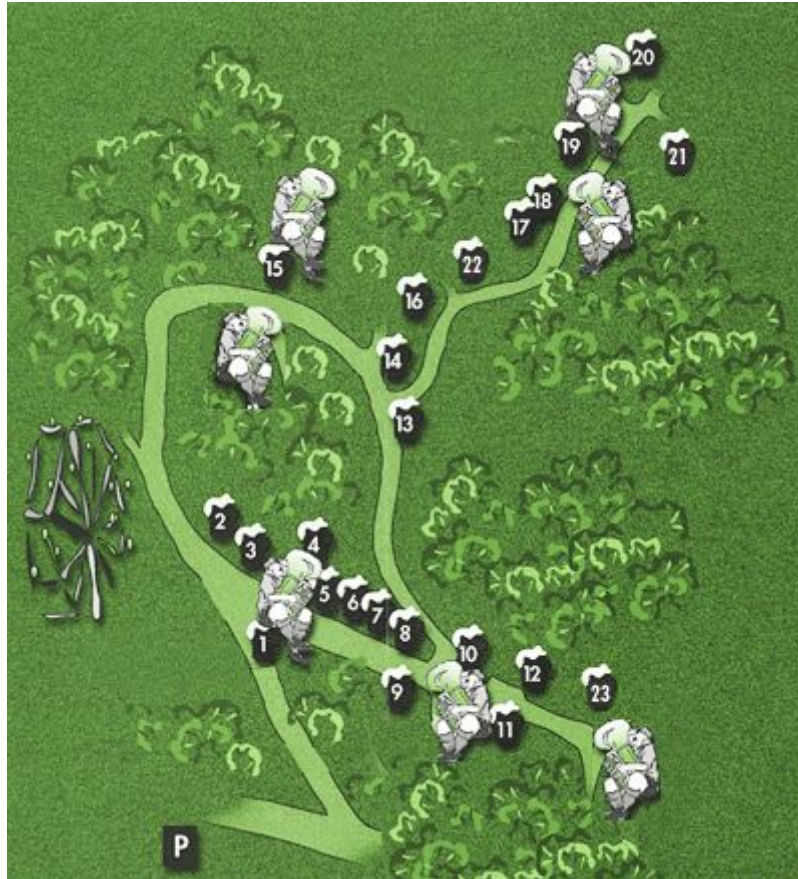
Regular draught beers:

- Greif Pils
- Elch Bräu

Food: Snacks, meals.

Pub, hotel restaurant that sells an impressive range of local beers.

Kellerberg



1 Greif-Keller	13 Glocken-Keller
2 Nürnberger-Tor-Keller	14 Stäffala-Keller
3 Schindler-Keller	15 Schlöbla-Keller
4 Schäffbräu-Keller	16 Eichhorn-Keller
5 Hebandanz-Keller	17 Hoffmanns-Keller
6 Kronen-Keller	18 Schwanen-Keller
7 Fritz-Schneider-Keller	19 Neder-Keller
8 Rappen-Keller	20 Schützenhaus-Keller
9 Winterbauer-Keller	21 Blümleins-Keller
10 Löwenbräu-Keller	22 Weiß-Tauben-Keller
11 Fäbla-Keller	23 Kupfer-Keller
12 Kaiser-Keller	

Keller Details

1 Greif-Keller 15.00 - 23.00 Beer: Greif	13 Glocken-Keller 13.00 - 23.00 Beer: Wolfshöher
2 Nürnberger-Tor-Keller 15.00 - 23.00 Beer: Wolfshöher	14 Stäffala-Keller 14.00 - 23.00 Beer: Wolfshöher

3 Schindler-Keller 11.00 - 23.00 Beer: St. Georgen	15 Schlößla-Keller 17.00 - 23.00 Beer: Hebindanz
4 Schöffbräu-Keller 09.00 - 23.00 Beer: Wolfshöher	16 Eichhorn-Keller 10.00 - 23.00 Beer: Eichhorn
5 Hebindanz-Keller 16.00 - 23.00 Beer: Hebindanz	17 Hoffmanns-Keller 11.00 ?? - 23.00 Beer: Krug Bräu Breitenlesau
6 Kronen-Keller 11.00 - 23.00 Beer: Wolfshöher	18 Schwanen-Keller 11.00 - 23.00 Beer: Tucher
7 Fritz-Schneider-Keller 11.00 - 23.00 Beer: Wolfshöher	19 Neder-Keller 11.00 - 23.00 Beer: Neder
8 Rappen-Keller 11.00 - 23.00 Beer: Löwenbräu	20 Schützenhaus-Keller 17:00 – 23:00 Beer: Wolfshöher
9 Winterbauer-Keller 11.30 - 23.00 Beer: St. Georgen	21 Blümleins-Keller Beer: Eichhorn
10 Löwenbräu-Keller 17.00 - 23.00 Beer: Löwenbräu	22 Weiß-Tauben-Keller 11.00 - 23.00 Beer: Eichhorn
11 Fäßla-Keller 11.00 - 23.00 Beer: Wolfshöher	23 Kupfer-Keller 11.00 - 23.00 Beer: Klosterbräu Weißehohe
12 Kaiser-Keller 11.00 - 23.00 Beer: Wolfshöher	

Bamberg Breweries

Introduction

Franconian breweries - and those around Bamberg are no exception - are famous for the range and quality of beers that they brew. Those listed here are, of course, only a tiny fragment of the breweries in Franconia which are still operating.

I would recommend anyone who needs more information to buy (if they can find it) Stefan Mack's excellent "Neue Fränkische Brauereikarte". It has details of every Franconian brewery.

Bamberg Town

Bamberg breweries are famous for Rauchbier (smoked beer) even though only two out of the eleven regularly brew one. The two that do, are certainly into smoked malt in a big way, brewing several different styles with it. Smoked wheat beer is pretty weird (quite tasty, too), but for me the oddest is Schlenkerla Helles, a smoked pale lager.

Most of the breweries in Bamberg brew a good selection of different beer styles. A typical range would be:

- Lagerbier or Helles
- Pils
- Dunkles
- pale Weizen
- dark Weizen
- Bock
- unfiltered Kellerbier

Franconian beer styles

These are the bottom-fermenting beer styles brewed in Franconia. Note that Franconian styles are not exactly the same as those in the rest of Bavaria. Dunkles and Helles are much hoppier in Franconia.

Style	alc.vol	Plato	description
Pils	5-5.2%	11.5-12°	Hoppy, light-bodied, pale lager. In Franconia, better hopped and maltier than elsewhere.
Helles or Lagerbier	5.2%	12.5°	Pale, malty, heavily hopped.
Spezial	5.7%	13°	Pale, full, bitter-sweet and delicately hopped.

Festbier/Pale Märzen	5.5-6%	13-14°	Pale (or golden), fruity and bittersweet.
Amber Märzen	5.5-6%	13-14°	Amber, sweetish, malt-oriented beers. The type that is usually associated with the Märzen style, it's been increasingly ousted by paler varieties in the last 30 years.
Dunkles	5.2%	12.5°	Red-brown, nutty, malty and, in Franconia, heavily hopped. Quite different in character from a sweet Münchner dark lager.
Dunkles Märzen	5.6%	13°	Dark and malty, but also hoppy. A style only seen in Franconia and the Czech Republic.
Dunkles Rauchbier	5.2%	12.5°	Dark, malty, hoppy and smoky. Usually a smoked version of a Dunkles Märzen.
Helles Rauchbier	4.3%	11.5°	Pale, malty and delicately-hopped with a touch of smoke. Schlenkerla is the only brewery I know to make one.
Rauch Lagerbier	4.7%	12°	An amber, malty, hoppy and smoky lager.
Kellerbier	5.2%	12.5°	An unfiltered lager - usually a version of pale Lagerbier, but can also be dark.
Schwarzbier	5-5.2%	11.5-12°	Black, dry and roasty. Not that common in Franconia, but Klosterbräu brew a good one.
Braunbier	5.5%	13°	Amber, caramelly and lightly-hopped.lager. A different style from the top-fermenting Schankbier once brewed in Saxony.
Bock	6.5%	16.5°	Pale, amber or dark, bitter-sweet. The best pale bocks in the world are brewed in Franconia.
Doppelbock	8.5%	18.5°	Red- or dark brown, fruity, bitter-sweet, alcohol and concentrated dark malt flavours
Rauchbock	6.5%	16.5°	Dark, malty, bacony, bitter-sweet. A dark Bock made with smoked malt.

These are the top-fermenting beer styles brewed in Franconia.

Style	alc.vol	Plato	description
Helles Weißbier	5.4%	12.5°	Pale, spicy, high CO2 content, yeasty. Top-fermented
Dunkles Weißbier	5.4%	12.5°	As above, but dark.
Kristall Weißbier	5.4%	12.5°	The filtered version, almost always pale.
Weizenbock	6.5-8.5%	16.5-18.5°	Usually dark, with even more spiciness than the weaker versions.
Rauch Weißbier	5.4%	12.5°	Wheat beer made with smoked malt. As weird as it sounds

The ability to brew excellent examples of these diverse styles (in what in most cases is little larger than a brewpub) demonstrates the extraordinary skill of Bamberg brewers.

There are, in total, about 50 different beers brewed in Bamberg. Drink as many of them as you can. You don't know how much longer these characterful and distinctive beers will be around.

I'm sure that many of you will be delighted to hear that Bamberg breweries are great lovers of the hop. The beers brewed in Franconia are much more heavily hopped - especially the dark lagers - than elsewhere in Germany.

Franconian Kellerbier, unfiltered and sometimes drawn directly from oak barrels, is justly renowned. They are, by several streets, the best standard-strength lagers brewed anywhere in the world. Just try every one that crosses your path. There are far too many to remember them all. You can be confident in assuming that the Kellerbier of any Franconian brewery will be well worth drinking.

Gasthausbrauerei Ambräusianum

Dominikanerstrasse 10,
96049 Bamberg.
Tel.: 0951 - 509 0262
Fax:
E-Mail: info@ambraeusianum.de
Homepage: <http://www.haus-mahr.de/>

Founded: 2004
Annual production: 1,500 hl

Beer	alc	Description	Score (100)
Hell	4.8%	Pale lager.	
Dunkel	4.9%	Dark lager.	
Weizen	5.3%	Unfiltered amber wheat beer.	

Brewpub. Bamberg's newest brewery. Run by Ambros Michel Mahr, whose family has owned the building since 1819.

Brauerei Fässla

Obere Königsstraße 19-21,
96052 Bamberg.
Tel.: 0951 - 26516
Fax: 0951 - 201989
E-Mail:
Homepage: <http://www.faessler.de/>

Founded: 1649
Annual production: 16,000 hl (2003)



Beer	alc	Plato	Description	Score (100)
Lagerbier	4.8%		Pale lager. Dark yellow in colour; malt and flowery aroma; bitterish taste with malt, fruit and wort aromas; very bitter finish with hop, flowers and wood aromas. Pretty good - aroma not the best but nice and hoppy in the finish. This gives you some idea of the quality of beer in Bamberg - this is the brewery's "cooking" lager.	73
Gold-Pils	5%	12.5°	Pils. Spice, vanilla and butter aroma; bitter taste with pepper, butter and malt aromas; bitter finish with spice, coriander and grass aromas.	73

			A good spicy, hoppy pils. It's amazing how well this small brewery can brew in a beer in a what is effectively a foreign (for Bamberg) style.	
Weizla dunkel	5%	12.4°	Unfiltered dark wheat beer. Banana, clove and wheat aroma; neutral taste with banana and cloves; wheaty, yeasty finish. One of the best dark wheat beers I've had. Full banana-flavoured, very much like Aventinus.	81
Weizla hell	5%	12.4°	Unfiltered pale wheat beer. Cloves, basil, yeast and butter aroma; neutral taste with cloves, coriander, pear and butter aromas; bitterish finish with lemon, cloves and apple aromas. A typical spicy pale wheat beer.	67
Zwergla	6%	13.5°	Dark lager - Märzen. Malt, nut and pepper aroma; bitter taste with pepper and cream aromas; very bitter finish with pepper, hop, wood and basil aromas. A typical Franconian dark beer: few malt flavours but very bitter.	69
Bambergator	8.5%	21°	Dark bock. Seasonal - from October.	82

Independent brewery.

Privater Brauereigasthof Greifenklau

Laurenziplatz 20,
96049 Bamberg.
Tel.: 0951 - 53219
Fax: 0951 - 59599
E-Mail: brauerei@greifenklau.de
Homepage: www.greifenklau.de

Founded: 1719
Annual production: 1,300 hl (2003)

Beer	alc	Plato	Description	Score (100)
Greifenklau Lagerbier	4.8%	12.4°	Pale lager. Some pleasant hoppiness, but not much else. Sometimes claimed to contain a small quantity of smoked malt. I can't say that I've noticed it.	45
Greifenklau Bockbier		16.8°	Pale lager. Seasonal - November.	

Greifenklau Festbier		13.4°	Pale lager. Seasonal - Christmas.	
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Brewpub. Owned by the Brockard family since 1914. They have recently experimented with a wheat beer.

Kaiserdom - Privatbrauerei Wörner

Breitäckerstrasse 9,
 96049 Bamberg.
 Tel.: 0951 - 6045-0
 Fax: 0951 - 6045-60
 E-Mail: info@kaiserdom.de
 Homepage: www.kaiserdom.de

Founded: 1718

Annual production: 208,000 hl (2001) 250,000 hl (2003)

Beer	alc	Plato	Description	Score (100)
Kaiserdom Premium Pilsener (Extra Dry)	4.8 %	11°	Pils. Hop aroma, bitterish taste with hop and wood aromas, very bitter finish. A bit one-dimensionally hoppy, but OK.	66
Kaiserdom Alt-Bamberg Dunkel			Dark lager. Caramel and malt aromas, sweetish taste with malt fruit and nut aromas, a hoppy bitter finish. A very pleasant dark beer with a surprisingly bitter finish.	78
Weizenland Hefe-Weissbier Hell	5.4 %		Unfiltered pale wheat beer. Spicy aroma, neutral taste with lemon wheat and clove aromas, dry spicy finish. A pretty good wheat beer - nice and spicy.	76
Weizenland Hefe-Weissbier Dunkel	5.4 %		Unfiltered dark wheat beer.	
Weizenland Kristall Weissbier	5.4 %		Filtered pale wheat beer.	
Meranier Schwarzbier	4.8 %	11°	Black lager.	

Bamberg's largest brewery. Formerly known as Bürgerbräu.

Brauerei Keesmann

Wunderburg 5,
 96050 Bamberg.
 Tel.: 0951 - 26646
 Fax: 0951 - 28486
 E-Mail: keesmann@bierstadt.de
 Homepage: www.bierstadt.de/keesmann

Founded: 1867
 Annual production: 15,000 hl

Beer	alc	Description	Score (100)
Keesmann "Sternla" Lager	5%	Unfiltered pale lager. Pleasantly hoppy, with apple and yeast aromas. Could have more malt character.	63
Keesmann Hell	4.5%	Pale lager.	
Bamberger Herren Pils	4.5%	Pils. Hop aroma, bitter taste with hops and wood aromas, very bitter finish. A very satisfyingly bitter beer.	76
Keesmann Hefe Weizen	4.8%	Unfiltered pale wheat beer.	
Keesmann Bock	6.4%	Pale bock. Seasonal - October to December.	

Independent brewery.

Klosterbräu Bamberg

Obere Mühlbrücke 1-3,
 96049 Bamberg.
 Tel.: 0951 - 57722
 Fax: 0951 - 59294
 E-Mail: mail@klosterbraeu.de
 Homepage: www.klosterbraeu.de

Founded: 1533
 Annual production: 4,000 hl (2003)

Beer	alc	Description	Score (100)
Klosterbräu Bamberger Gold-Pils	4.9%	Pils. Smoke and cardboard aromas, bitterish taste with butter aroma, bitter finish with smoke and butter. A nasty hop oil aroma totally ruins this beer.	38

Klosterbräu Schwärzla	4.9%	Black lager. Very tasty dark beer - malty, but not sweet. Pleasant liquorice, fruit and chocolate aromas.	74
Klosterbräu Braunbier	5.7%	Amber lager. Draught: Rather thin, sweetish beer, with an apple aroma. Bottled: Biscuit, fruit, pear, nuts, pepper, coriander, cream and malt aromas; sweet/bitterish taste with malt, caramel, nuts, fruit and spice aromas; bitter finish with biscuit, pepper, spice and honey aromas. The name is misleading - it's at the very pale end of the amber scale. It has a subtle character that is magnificent in the bottle, but totally ruined when served on draught with too much top pressure. It's the only Bamberg beer I've had where the two versions differed so greatly in quality. The bottled version is an assembly of beautifully understated malt flavours, though there is still a very respectable hop presence for what is intended as a malt-oriented beer. I've no idea what style this is. It's similar in colour and strength to the Fässla lagerber, though the taste profile is completely different.	52 Draught 79 Bottled
Klosterbräu Braun's Weisse		Unfiltered wheat beer.	
Klosterbräu Lager		Pale lager.	
Klosterbräu Vollbier		Pale lager.	
Klosterbräu Bockbier		Pale bock. Seasonal.	
Klosterbräu Maibock	7% (17° Plato)	Pale bock. Seasonal. Draught only. Very pale yellow colour; hop, pepper, tobacco and boiling wort aroma; sweetish/very bitter taste with hop, pepper and tobacco aromas; very long, very bitter finish with tobacco and pepper aromas. A wonderful beer that must be enormously hopped to come out so bitter. The aroma is exactly the same as the smell that used to waft over my hometown when they were boiling in the Holes brewery.	86
Klosterbräu Schwärzla Bock		Dark bock. Seasonal.	

Independent brewery. Bamberg's oldest brewery. It was originally the Fürstbischöfliches Braunbierhaus, owned by the Prince Bishops who ruled Bamberg. Owned by the Braun-Schröder family since 1987.

Mahrs Bräu Bamberg

Wunderburg 10,
 96050 Bamberg.
 Tel.: 0951 - 91517-0
 Fax: 0951 - 91517-30
 E-Mail:
 mahrs-braeu@t-online.de
 Homepage: <http://www.mahrs-braeu.de/>

Founded: 1670
 Annual production: 25,000 hl (2003)

Beer	alc	Plato	Description	Score (100)
Mahrs Bräu Leicht	2.8%	7.2°	Pale lager.	
Mahrs Bräu Pilsner	4.9%	11.8°	Pils. Pine, smoke, tobacco vanilla and basil aromas; sweetish/bitter taste with grass, malt, spice and butter aromas; bitter finish with pepper, hop, tobacco and vanilla aromas. A good hop aroma, though surprisingly full and slightly sweet in the mouth. A decent enough pils with definite south German traits.	68
Mahrs Bräu Hell	4.9%	11.2°	Pale lager.	
Mahrs Bräu Hefeweissbier	4.9%	12.2°	Unfiltered pale wheat beer.	
Mahrs Bräu Ungespundet	5.2%	12.7°	Unfiltered. Pale lager. Excellent bitter beer with aromas of yeast, butter and pepper.	82
Mahrs Bräu Gig Kutscherbier	5.2%	13.5°	Dark lager. Toffee, raisin and pepper aroma; bitter taste with toffee, pepper and fruit aromas; very bitter finish with coffee and pepper aromas. A bitter dark beer in the Franconian style. A good mixture of dark malt and hop flavours.	79
Mahrs Bräu Heller Bock	6.5%	16.2°	Pale bock. Caramel, apple, peach, tobacco, coriander, biscuit and spice aroma; bitter/sweet taste with tobacco, fruit, brandy and honey aromas; very bitter finish with toffee, biscuit, spice and pepper aromas. The definition of a pale bock - very bitter, but with underlying fruity sweetness. An unbelievably complex beer. The bitter finish hangs around in the	88

			mouth for a week or two. One of the best beers I've ever drunk and definitely the best beer in this style I've had. Simply wonderful.	
Der Weisse Bock	7.1%		Wheat Doppelbock. Bread, banana, orange, fig, ginger and clove aroma; sweet taste with ginger, banana, clove and orange aromas; bitterish finish with ginger, rye, cloves, banana, rasin and fig aromas. Smells like fresh rye bread and banans. A massive beer that is outstanding in all phases. It's a seamless mix of fruit and spice flavours. One of the very best German beers.	86

Independent brewery. Owned by the Michel family since 1880. Their beers are outstanding, even by Franconian standards. The Weisse Bock and Heller Bock are about as good as you'll find. Go and drink them while you can.

Heller Bräu Trum KG (Schlenkerla)

Dominikanerstrasse 6,
96049 Bamberg.
Tel.: 0951 - 56060
Fax: 0951 - 54019
E-Mail: service@schlenkerla.de
Homepage: www.schlenkerla.de

Founded: 1678
Annual production:

Beer	alc	Plato	Description	Score (100)
Aecht Schlenkerla Helles Lagerbier	4.3%	11.5°	Pale lager. Bitterness 30 EBU. Coriander grass and smoked aromas; bitterish taste with pepper and smoke aromas; bitter finish with pepper and bacon. A very interesting beer - a smoked helles. It has a good combination of smoked malt and spicy hop flavours. Very full-flavoured for its strength. It doesn't contain any smoked malt in the grist, but picks up its smoky character from the filter	76
Aecht Schlenkerla	5.2%	13.2°	Smoked dark unfiltered wheat beer.	84

Rauchbier Weizen			Bitterness 20 EBU. Basil, bacon and smoke aroma; neutral taste with lemon, clove, ginger and wheat aromas; bitter finish with bacon, basil, cloves and yeast. A very unusual, but outstanding, beer. Like spicy christmas cake and smoked bacon.	
Aecht Schlenkerla Rauchbier Märzen	5.1%	13.5°	Smoked dark lager. Bitterness 30 EBU. Malt, pepper, ginger and smoked aroma; bitterish taste with bacon, smoke, toffee and wood aromas; sourish bitter finish with toffee, fruit and spice aromas. Real smoky bacon flavour beer. It has lots of smokiness but the other flavours are strong enough to stop it being overpowering. Possibly a bit too much flavour for some	79
Aecht Schlenkerla Rauchbier Urbock	6.5%	17.5°	Dark smoked bock. Bitterness 40 EBU. Dark brown with a fine-beaded pale tan head; bacon, smoke, raisin, malt, pepper, ginger and fig aroma; sweetish/bitterish taste with bacon, treacle, pepper, fruit and smoke aromas; very bitter finish with burnt, treacle, resin, pepper, smoke and bacon aromas. This beer combines wonderfully dark malt, fruit, hop and smoke flavours - there 's something for everyone. It must be very heavily hopped for the hops to be able to compete with everything else that's going on. One of the best beers in the world.	94
Aecht Schlenkerla Fastenbier	5.5%	14.5°	Unfiltered dark smoked dark lager. Seasonal - Ash Wednesday to Easter. A wonderfully smoky beer that's somewhere between the Märzen and Urbock in flavour.	88
Aecht Schlenkerla Rauchbierschnaps	40%		Distilled rauchbier.	

Independent brewery. Every single one of their beers is outstanding. I would be hard pushed to think of a better brewery anywhere in the world.

Brauerei Spezial

Obere Königstrasse 10,
 96052 Bamberg.
 Tel.: 0951 - 24304
 Fax: 0951 - 26330
 E-Mail: brauerei-spezial@t-online.de
 Homepage: www.brauerei-spezial.de

Founded: 1536
 Annual production: 6,000 hl (2003)

Beer	alc	Plato	Description	Score (100)
Spezial Rauchbier Lager	4.7%	12°	Smoked amber lager. Wort, tea, hop and smoked aromas; bitter taste with bacon, pepper and hop aromas; very bitter bacon finish. Very much a smoked lager beer, as it mixes the tastes of those two styles. A seamless mixture of hop and smoked flavours that works very well.	73
Spezial Rauchbier Märzen	5.3%	13°	Smoked dark lager - Märzen. Toffee, tea and smoke aroma; bitter taste with smoke, bacon and toffee aromas; smoky, peppery bitter finish. Another good mixture of hop and smoked flavours. Very drinkable.	80
Spezial "Ungespundetes"	5%	13.5°	Unfiltered pale lager. Malt, coriander and pepper aroma; bitter taste with pepper, wood and citrus aroma; bitter finish with spice, butter and hop aromas. A very pleasant hoppy beer with a nice balancing butteriness. Their only unsmoked beer.	77
Spezial Weissbier	5.3%	12.5°	Pale unfiltered wheat beer. Apple, clove, wheat and yeast aroma; sweetish taste with apple, spice and hop aromas; bitter finish with pepper, yeast and orange. A surprisingly hoppy wheat beer with subdued spice flavours.	69
Spezial Rauchbier Bockbier		16-17°	Smoked dark bock. Seasonal – October / November.	

Independent brewery.

Brauerei Wilde Rose

Keßlerstraße 7,
96047 Bamberg.
Tel.: 0951 - 98 18 20
Fax: 0951 - 2 20 71
E-Mail:
Homepage: www.hotel-wilde-rose.de/

Founded: 1585
Annual production: 20 hl

Beer	alc	Description	Score (100)
Robesbierre	5 %	Unfiltered pale lager. Hop and vanilla aroma; bitter taste with butter and hop aromas; very bitter finish. An excellent example of a Kellerbier	81

Bamberg's phantom brewery operates very much on a part-time basis. The owner brews around 6 times a year. The one I had came in a unlabelled half-litre flip-top bottle. Well worth trying, if you can find it.

The brewery is in the cellar of the Wilde Rose restaurant. So I suppose it's a sort of brewpub, though don't expect to find the beer on sale there.

Weyermann Versuchsbrauerei

Brennerstrasse 17-19,
Bamberg.,
Tel: 0951 - 93 220 12
www.weyermannmalt.com (English pages), www.weyermann.de

Founded:
Annual production:

Beer	alc	Plato	Description	score (100)
Weyermann Schlotfegerla	5.2%	12.7°	Smoked Dark Lager.	
Weyermann Bohemian Lager	5.4%	12°	Pale lager. Seasonal.	
Johann Baptist Weißbier	5%	11.7°	Pale wheat beer. Seasonal.	
Weyermann Stout	5.5%	12.6°	Stout. Seasonal.	
Weyermann Amber Lager		13.8°	Amber lager. Seasonal.	
Weyermann Brown Ale		13.5°	Brown Ale. Seasonal.	

Brown Porter		10.5°	Porter. Seasonal.	
Weyermann Pale Ale		13.2°	Pale Ale. American-style. Seasonal.	
Weyermann Schwarzbier		12°	Schwarzbier. Seasonal.	
Weyermann Smoked Mild		10°	Smoked Mild Seasonal.	
Rauchlager		10.5°	Smoked dark lager. Seasonal.	

Independent brewery. A test brewery run by the renowned specialist maltsters. Its beers are available from a shop on the premises.

Breweries around Bamberg

Hausbrauerei Altstadt Hof

Bergstr. 19/21,
90403 Nürnberg.
Tel: 0911 - 244 9859
Fax: 0911 - 244 9859
Email: info@altstadthof.de
Homepage: <http://www.altstadthof.de/>

Founded:
Annual production: 1,000 hl

Beer	alc	Description
Helles Lager	4.8%	Pale lager.
Bockbier	6.6%	Dark Bock.
Schwarzbier	4.8%	Black lager.
Rothbier	5.2%	Amber lager.

A brewpub in one of Nuremberg's oldest buildings. It has a pretty good reputation for its beers.

Barfüßer

Hallplatz 2,
90402 Nürnberg.
Tel. 0911 - 204 186
Fax: 0911 - 204 242
Email: info@Barfuesser-Nuernberg.de
Homepage: www.Barfuesser-Nuernberg.de

Founded:
Annual production:

Beer	alc	Description
Barfüßer Blonde	5.2%	Unfiltered pale lager.
Barfüßer Schwarze	5%	Unfiltered black lager.

A brewpub in the centre of Nuremberg.

Brauhaus Döbler

Kornmarkt 6,
 91438 Bad Windsheim.
 Tel.: 09841 - 2002
 Fax: 09841 - 79777
 E-Mail: nfo@brauhaus-doebler.de
 Homepage: <http://www.brauhaus-doebler.de/>

Founded: 1867
 Annual production: hl (2003)

Beer	alc	Plato	Description	Score (100)
Döbler Leichtes Pils	2.9%	7.4°	Pils	
Döbler Altstadt Hell	4.8%	11.4°	Pale lager - Helles.	
Döbler Pils	4.9%	11.8°	Pils.	
Döbler Reichsstadtbier naturtrüb	5%	11.6°	Unfiltered pale lager.	
Döbler Museums-Löschauer dunkel	5.3%	13.4°	Dark lager - Spezial.	
Döbler Land Märzen	5.4%		Amber lager.	
Döbler Fränkisches Festtagsbier / Weihnachtsfestbier	5.8%		Amber lager Märzen. Seasonal - spring and christmas.	
Döbler Doppelbock	8.1%	18.3°	Dark Doppelbock. Seasonal - Easter.	
Döbler Hefeweizen	5.6%	12.4°	Unfiltered pale wheat beer. Seasonal - summer.	

Independent brewery. The brewery is currently owned by the fourth generation of the Döbler family.

Brauerei "Drei Kronen"

Hauptstr.19,
 96117 Memmelsdorf
 Tel. 0951 - 944330
 Fax: 0951 - 9443366
 Email: dreikronen@t-online.de
 Homepage: www.drei-kronen-memmelsdorf.de
<http://www.braugasthoefe.com/gasthof/dreikronen/>

Founded: 1457
 Annual production: 500 hl

Beer	alc	Description
Drei Kronen Lagerbier	4.5%	Unfiltered pale lager.
Drei Kronen Hefepils	4.9%	Unfiltered pils.
Drei Kronen Hefeweizen	4.8%	Unfiltered pale wheat beer.
Drei Kronen Bockla	6.2%	Pale Bock.
Drei Kronen Stöffla	4.5%	Unfiltered smoked lager.

Independent brewery.

Dreykorn-Bräu

Mauergasse 9,
91207 Lauf.
Tel.: 09123 - 2424
Fax: 09123 - 83559

Founded: 1831
Annual production: hl (2003)

Beer	alc	Plato	Description	Score (100)
Dreykorn Pils	5.2 %		Pils.	
Dreykorn Dunkel	4.8 %		Dark lager.	
Dreykorn Hell	4.8 %		Pale lager - Helles.	
Dreykorn Hefeweizen	4.9 %		Unfiltered pale wheat beer.	
Dreykorn Märzen	5.8 %		Amber lager – Märzen.	
Dreykorn Bock	7%		Pale Bock.	

Independent brewery.

Brauerei Eichhorn

Bamberger Str. 9,
 91301 Forchheim.
 Tel. 09191 - 2379
 Fax 09191 - 729944
<http://www.gasthaus-eichhorn.de/>

Founded: 1835
 Annual production:

Beer	alc	Description	Score (100)
Eichhorn Vollbier Dunkel	4.9%	Dark lager.	
Eichhorn Vollbier Hell	4.9%	Pale lager. A thin, disappointing beer with a sweetish taste and a buttery aroma.	42
Eichhorn Edel-Pils	5.4%	Pils. Hop aroma, bitter taste and a woody bitter finish. A reasonable pils.	58
Eichhorn Märzen	5.7%	Amber lager – Märzen.	
Eichhorn Festbier	5.7%	Pale lager – Festbier. Seasonal.	

Independent brewery.

Brauerei Greif

Serlbacher Straße 10,
 91301 Forchheim.
 Tel. 09191 - 72 79 20
 Fax: 09191 - 72 79 22
 Email: info@Brauerei-Greif.de
 Homepage: <http://www.brauerei-greif.de/>

Founded: 1848
 Annual production: 10,000 hl

Beer	alc	Plato	Description	Score (100)
Greif Leicht - Bier	2.5%		Pale lager.	
Greif Leichte Weisse	3.2%		Unfiltered pale wheat beer.	
Greif Lagerbier	4.7%		Unfiltered pale lager.	
Greif Hell	4.9%		Pale lager.	
Greif Jubel - Export	5.2%		Dark lager.	
Greif Edel - Pils	5.3%		Pils.	
Greif Weisse	5.4%		Unfiltered pale wheat beer.	

Greif Dunkle Weisse	5.4%		Unfiltered dark wheat beer.	
Greif Capitulare	5.5%		Pale lager – Festbier.	
Anna Festbier / "Weihnachts" Festbier	5.5%	13.5°	Amber lager. Seasonal - June/Christmas. Malt and pepper aroma, bitter taste with spice and fruit aroma, very bitter finish with pepper and butter flavours. An excellent hoppy beer.	80

Independent brewery.

Brauerei Hebandanz

Sattlertorstrasse 14,
91301 Forchheim.
Tel. 09191-60747
Homepage:

Founded: 1579
Annual production: 12,000 hl

Beer	alc	Plato	Description	score (100)
Hebandanz Export-Hell	5%		Pale lager - Eport. Pale golden colour with a fine head; grass, wood, butter and pepper aromas; sweetish/bitterish taste with grass, pepper, resin and butter aromas; bitter finish with wood, pine, coriander and pepper aromas. A rather nice spicily hoppy beer with a balancing underlying maltiness. Tasted 19.10.2006.	66
Hebandanz Edel-Pils	5.1%		Pils.	
Hebandanz Märzen-Gold	5.2%		Pale lager - Märzen.	
Hebandanz Hefeweizen	5.1%		Unfiltered wheat beer.	
Hebandanz Leicht	2.8%		Pale lager.	
Hebandanz Bock Bier	6.1%		Pale Bock.	
Hebandanz Jubiläums Festbier	5.3%		Pale lager. Seasonal.	

Independent brewery.

Brauerei Höhn

Hauptstr. 11,
96117 Memmelsdorf.
Tel. 0951 - 406140
Fax: 0951 - 4061444
Email: info@gasthof-hoehn.de
<http://www.gasthof-hoehn.de/>

Founded: 1783
Annual production: 500 hl

Beer	alc	Plato	Description	Score (100)
Höhn Spezialbier	4.9 %	12.8°	Amber lager. Lagered at least 8 weeks. Hop aroma, bitterish taste with butter and fruit aromas, bitter finish. A nice balance between butter and hop flavours, but spoilt by excessive top-pressure.	63

Independent brewery. Produces a single, draught-only beer.

Brauerei Julius Hummel

Lindenstr. 9,
96117 Merkendorf
Tel. 09542 - 1247
Fax: 0 95 42 / 12 62
Email: [info\[at\]brauerei-hummel.de](mailto:info[at]brauerei-hummel.de)
<http://www.brauerei-hummel.de>

Founded: 1846
Annual production: 5,000 hl

Beer	alc	Description	score (100)
Hummel-Bräu Kellerbier	4.7%	Unfiltered Pale lager.	
Hummel-Bräu Pils	4.9%	Pils.	
Hummel-Bräu Weißbier	5.2%	Pale unfiltered wheat beer.	
Hummel-Bräu Märzen	5.4%	Amber lager - Märzen.	
Hummel-Bräu Räucherla Märzen	5.5%	Dark Smoked lager - Märzen. Pale brown with a thick, pale tan head; bacon, fruit, pepper and mint aromas; neutral taste with smoke, bacon, toffee, cream and resin aromas; bitter finish with	82

		<p>mint, pepper, smoke, burnt and liquorice aromas.</p> <p>A thick, chewy, smoky beer that's packed with flavour and has a surprisingly bitter finish.</p>	
Hummel-Bräu Festbier	5.6%	<p>Amber lager - Märzen. Seasonal - Xmas, Easter, Whitsun, Kirchweih.</p> <p>Amber colour with a dense head; cream, apple, honey, bread, and toffee aromas; sweetish/bitterish taste with apple, toffee, cream, honey and pepper aromas; bitter finish with chicory, pepper, resin, tobacco and caramel aromas.</p> <p>A subtly complex beer that combines malt, fruit and hop flavours. As is usual in Franconia, they don't stint on the hops and it finishes dry and bitter.</p>	83
Hummel-Bräu Bock Dunkel	6.5%	Seasonal - Winter.	
Hummel-Bräu heller Maibock	7%	Seasonal - April/May.	
Hummel-Bräu Heller Leonhardi Bock	7.5%	<p>Pale Bock.</p> <p>Pale yellow colour, with a fine-beaded white head: pepper, tobacco, butter and malt aroma; sweetish/bitter taste with honey, pepper, toffee, resin, malt and mint aromas; very bitter finish with spice, pepper, resin, wood and basil aromas.</p> <p>An excellent pale Bock with masses of spicy hop flavours to balance the honey-like sweetness in the mouth.</p>	85
Hummel-Bräu Weizen-Bock	7.7%	<p>Unfiltered pale wheat Bock. Seasonal - christmas and lent.</p> <p>Pale yellow colour, with a fine-beaded white head: clove, pepper, banana and citrus aromas; neutral taste with clove, yeast and banana aromas; bitterish finish with grass, cloves and citrus aromas.</p> <p>A typically spicy wheat beer that hides its strength very well. Not a touch of sweetness.</p>	69
Hummel-Bräu Räucherator Doppelbock	8.1%	<p>Doppel Rauch Bock. Seasonal - lent.</p> <p>Mid-brown colour with an even, light tan head; smoke, basil, bacon, cream and biscuit aromas; sweetish/bitterish taste with smoke, bacon, caramel, milk, liquorice and date aromas; bitter finish with smoke, kipper, liquorice, chicory, pepper and resin aromas.</p> <p>A great example of a Rauch Bock - smoky,</p>	88

		complex and with a good deal of bitterness.	
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Independent brewery.

Kulmbacher Brauerei AG

Lichtenfelser Straße 9,
 95326 Kulmbach.
 Tel.: 09221 - 705-0
 Fax.: 09221 - 705-292
 Email: info@kulmbacher.de
 Homepage: <http://www.kulmbacher.de/>

Founded:

Annual production: 1,950,000 hl (2001), 2,133,000 hl (2003)

Beer	alc	Plato	Description	score (100)
Kulmbacher Leicht Bier	2.9%	7.6°	Pale lager.	
Kulmbacher Premium Pils	4.9%	11.6°	Pils.Hop, fruit, grass and malt aroma; bitter taste with basil and hop aromas; bitter finish with tobacco and wood aromas. A pleasantly bitter pils with good hop flavours.	60
Kulmbacher Export	4.9%	11.5°	Pale lager (Export).	
Kulmbacher Lager Hell	4.9%	11.5°	Pale lager (Helles).	
Kulmbacher Festbier	5.6%	13.4°	Pale lager. Seasonal.	
Kulmbacher Eisbock	7.5%	18°	Bock.	
Mönchshof Original	4.9%	11.6°	Pale lager.	
Mönchshof Premium Lager	4.9%	11.5°	Pale lager.	
Mönchshof Premium Schwarzbier	4.9%	12.4°	Black lager. Caramel, nuts, coffee and malt aroma; bitterish taste with cream, liquorice, herbs and basil aromas; bitter finish with hop, chicory and herbal aromas. A good dry dark lager, with bitterness from both hops and malt. Rather nice.	71
Mönchshof Landbier	5.4%	12.5°	Pale lager - Spezial. Tobacco, pepper and butter aroma; bitterish taste with butter, pepper and grass aromas; bitterish finish with butter and pepper aromas. Pretty bland, with just a little peppery hoppiness.	49
Mönchshof Weihnachtsbier	5.6%	13.4°	Seasonal - Christmas.	
Mönchshof Bockbier	6.6%	16.5°	Bock.	

EKU Hell	4.6%	11.4°	Pale lager (Helles)	
EKU Pils	4.7%	11.6°	Pils.	
EKU Export	5.1%	12.6°	Pale lager (Export).	
EKU Festbier	5.9%	13.5°	Pale lager. Seasonal.	
EKU 28	11%	28°	Bock	
Kapuziner Weißbier Leicht	3.1%	7.8°	Pale unfiltered wheat beer.	
Kapuziner Weißbier Dunkel	5.4%	12.5°	Dark unfiltered wheat beer.	
Kapuziner Weißbier - Kristallweizen	5.4%	12.5°	Pale filtered wheat beer.	
Kapuziner Weißbier - mit feiner Hefe	5.4%	12.5°	Pale unfiltered wheat beer.	
Kapuziner Winter Weißbier	5.4%	12.5°	Amber unfiltered wheat beer. Seasonal - October to March.	

A brewery group formed by the merger of pretty well all the breweries in Kulmbach. I'm not sure how many actual breweries are still in use. I'm fairly cynical as to the actual number of distinct beers being brewed: some of the specifications look awfully similar.

It also owns Sternquell in Plauen and Braustolz in Chemnitz.

Löwenbräu Buttenheim

Marktstrasse 8,
96155 Buttenheim.
Tel: 9545 - 332
Fax: 9545 - 70789
Email: info@loewenbraeu-buttenheim.de
<http://www.loewenbraeu-buttenheim.de/>

Founded: 1880

Annual production: 13,000 hl (2005)

Beer	alc	Plato	Description	score (100)
Löwenbräu Keller Leicht	2.5%		Unfiltered pale lager.	
Löwenbräu Lager	4.8%		Pale lager - Helles.	
Löwenbräu Pilsner	5%		Pils.	
Löwenbräu Ungespundetes Lagerbier	4.8%		Unfiltered pale lager.	
Löwenbräu Vollbier Hell	5%		Pale lager - Helles.	
Löwenbräu Weissbier	5%		Unfiltered pale wheat beer.	
Löwenbräu Dunkelweizen			Unfiltered dark wheat beer.	
Löwenbräu Anna-Festbier			Pale lager - Märzen. Seasonal.	

Löwenbräu Fastenbock	6.3%		Dark Bock. Seasonal.	
Löwenbräu Bockbier	6.3%		Pale Bock.	

Independent brewery.

Opening times of brewery tap:

Tue - Sun 11:00 - 14:30 & 16:00 - 21:00, Monday closed.

Brauerei Neder

Sattlertorstrasse 10,

91301 Forchheim.

Tel. 09191 - 2400

Homepage: <http://mon.de/ofr/neder-brauerei.135785/home.htm>

Founded: 1554

Annual production: 5,500 hl

Beer	alc	Description	Score (100)
Neder Export	5.2%	Unfiltered amber lager. Yeasty aroma, neutral taste with yeast, wood and hop aromas, slightly smoky, bitterish finish.	61
Neder Pils	4.9%	Unfiltered pils.	
Neder Kellerbier	4.9%	Unfiltered pale lager.	
Neder Lager		Pale lager.	
Schwarze Anna	4.7%	Dark lager.	
Neder Annafestbier	5.6%	Pale lager – Festbier. Seasonal.	

Independent brewery.

Rother Bräu

Birkenweg 2,

97647 Hausen/Rhön.

Tel.: 09779 - 810 10

Fax: 09779 - 810 129

E-Mail: info@rotherbraeu.de

Homepage: <http://www.rotherbraeu.de/>

Founded: 1788

Annual production: hl (2003)

Beer	alc	Plato	Description	Score (100)
Rother Bräu Öko Ur-Trunk	4.7%		Pale lager - Export. Organic.	
Rother Bräu Öko Ur-Weizen	5.3%		Unfiltered pale wheat beer. Organic.	
Rother Bräu Öko Ur-Pils	4.7%		Pils. Organic.	
Rother Bräu Export	5.2%		Pale lager - Export.	

Rother Bräu Vollbier	%		Pale lager - Helles	
Rother Bräu Pils	4.7%		Pils.	
Rother Bräu Pilsner Feinherb	4.7%		Pils.	
Rother Bräu Festbier	5.7%		Pale lager - Märzen.	
Rother Bräu Rhönator Doppelbock	7.6%	19°	Dark Doppelbock. Seasonal - Lent.	
Rother Bräu Hanf-Bier Cannabia	%		Hemp beer.	
Kloster Urstoff	%		Pale lager. A beer formerly brewed by Klosterbrauerei in Münnerstadt, which Rother took over and closed in the 1990s.	

Independent brewery.

St. Georgen Bräu

Marktstr. 12,
96155 Buttenheim.
Tel.: 09545 - 446-0
Fax: 09545 - 446-46
E-Mail: info@kellerbier.de
Homepage: <http://www.kellerbier.de/>

Founded: 1624
Annual production: 90,000 hl

Beer	alc	Description	Score (100)
St. Georgen Bräu Kellerbier	4.9%	Unfiltered pale lager. Lovely hoppy, complex beer. Vanilla, pepper, grass and hop are just a few of the flavours. Top class.	82
St. Georgen Bräu Pilsener	4.9%	Pils. Tobacco, resin, vanilla, lemon, flowers and malt aroma; very bitter/sweetish taste with vanilla, malt, butter, mint and hop aromas; very long bitter finish with butter, tobacco and pepper aromas. A great beer. Packed full of complex hop aromas and a subtle touch of malt. ery much a South German beer.	82
St. Georgen Bräu Helles	4.6%	Pale lager (Helles). Spice, pepper, grass, malt and butter	77

		<p>aroma; bitter/sweetish taste with pepper, cream, honey and fruit aromas; bitter finish with pepper, grass, vanilla, malt and butter aromas. A very full-bodied Helles in which malty sweetness combines effortlessly with quality hop bitterness. Another good one.</p>	
St. Georgen Bräu Landbier Dunkel	4.9%	<p>Dark lager. Chestnut, chocolate and pepper aroma; sweetish/very bitter taste with cream and toffee aromas; very bitter peppery finish. A surprisingly hoppy dark beer.</p>	71
St. Georgen Bräu Gold Märzen	5.6%	<p>Amber Märzen. Fruit, peach and pepper aroma; sweet/bitter taste with malt, butter, raisin and pepper aromas; bitter finish with hop and fruit aromas. A proper Märzen with a good blend of fruit and hop flavours.</p>	80
St. Georgen Bräu Weißbier	4.6%	<p>Unfiltered pale wheat beer. Peach, lemon, coriander, ginger and clove aroma; sweetish taste with ginger, wheat and orange aromas; bitterish finish with wheat and orange aromas. Exceptionally complex aroma of spices and fruit. Outstanding, especially considering the relatively low strength.</p>	82
St. Georgen Bräu Dunkle Weiße	5%	<p>Unfiltered dark wheat beer. Caramel, banana, clove and yeast aroma; sweetish taste with toffee, banana and ginger aromas; bitterish finish with wheat and orange aromas. A nice banana-flavour beer, with good balancing dark malt flavours. Pretty good. Brewed by the Weißbierbrauerei Hopf in Miesbach.</p>	78
St. Georgen Bräu Schwarzbock	7.3%	<p>Dark bock.</p>	
St. Georgen Bräu Annafest Bier	5.6%	<p>Pale lager - Märzen. Hop, tobacco, biscuit and butter aroma; sweetish/bitter taste with hop, fruit, butter, malt and mint aromas; very bitter finish with hop, grass, butter, tobacco and malt aromas. A fine lager in the golden Festbier style. A beautiful balance of malty sweetness and hop bitterness. One of the reasons why my memories of the</p>	79

		Annafest are so vague; it's dangerously easy to knock back a couple of litres of this wonderful beer.	
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Independent brewery. A brewery which, quite deservedly, has an excellent reputation. I don't think I've ever given a brewery such consistently high marks for all their beers.

Schanzenbräu

Adam-Klein Straße 11,
90429 Nürnberg.
Tel. 0911 - 9377 6791
E-Mail: info@schanzenbraeu.de
<http://www.schanzenbraeu.de>

Founded: 2007
Annual production: hl

Beer	alc	Plato	Description	Score (100)
Schanzenbräu Rot	4.9%	11.9°	Unfiltered dark lager.	
Schanzenbräu Hell	4.8%	11.8°	Unfiltered pale lager.	

Brewpub. Has been operating just as a brewery since 2005.

Stadtbrauerei Spalt

Brauereigasse 3,
91174 Spalt.
Tel.: 09175 - 796 10
Fax: 09175 - 796 155
E-Mail: info@spalter-bier.de
Homepage: <http://www.spalter-bier.de/>

Founded:
Annual production: hl (2003)

Beer	alc	Plato	Description	Score (100)
Spalter Premium Pils Nr. 1	4.9%		Pils.	
Spalter Leichte Weisse	2.8%		Unfiltered pale wheat beer.	
Spalter Weisse	4.9%		Unfiltered pale wheat beer.	
Spalter Vollbier Hell	4.8%		Pale lager - Helles.	
Spalter Premium Pils	4.9%		Pils.	
Spalter Export Hell	5.5%		Pale lager - Export.	
Spalter Export Dunkel	5.5%		Dark lager - Export.	
Spalter Bockl Hell	%		Pale Bock.	
Spalter Bockl Dunkel	%		Dark Bock.	
Spalter Hopfenleicht	2.9%		Pale lager.	

Independent brewery.

Tucher Bräu Verwaltung

Schwabacher Str. 106,

90763 Fürth.

Tel. 0911 - 9776-0

Fax 0911 - 9776-370

Email info@tucher.de

Homepage: <http://www.tucherbraeu.de/>

Founded: 1672

Annual production:

Beer	alc	Plato	Description	score (100)
Tucher Pilsener Light	2.8%		Pils.	
Tucher Original Urbräu	4.9%		Pale lager - Helles.	
Tucher Pilsener Diät	4.9%		Pils.	
Tucher Pilsener	4.9%		Pils.	
Tucher Urfränkisch dunkel	5.4%		Dark lager.	
Tucher Übersee Export	5.5%		Pale lager.	
Tucher Hefe Weizen leicht	2.9%		Pale wheat beer.	
Tucher Hefe Weizen dunkel	5.2%	12.3°	Dark unfiltered wheat beer. Cloves and yeast aroma; neutral taste with banana aroma; wheaty apple finish. A restrained but adequate beer.	55
Tucher Kristall Weizen	5.1%		Pale filtered wheat beer.	
Tucher Hefe Weizen hell	5.2%		Pale unfiltered wheat beer. Cloves and lemon aroma; neutral taste with cloves, lemon and hop aromas; bitterish lemony finish. Pleasantly spicy, with a slight uncharacteristic (for the style) hoppiness.	60
Tucher Christkindlesmarktbier	6%		Amber lager – Festbier. Seasonal.	
Tucher Bajuvator Doppelbock	7.2%		Dark bock. Treacle, date and apple aroma; sweet/bitterish taste with treacle, dates, apple and candy aromas; bitterish finish with smoke, treacle and candy aromas. A reasonable, if perhaps slightly too sweet Doppelbock. Does have pleasant fruit and dark malt flavours.	62
Tucher Lorenzi Bock hell	7.2%		Pale bock	

Part of the Oetker group.

Brauerei Wagner

Pointstr. 1,
96117 Merkendorf.
Tel. 09542 - 620
Fax: 09542 - 650
<http://www.wagner-merkendorf.de/>

Founded: 1797
Annual production: 12,000 hl

Beer	alc	Description
Wagner Lagerbier	5.3%	Unfiltered amber lager.
Wagner Märzen	5.4%	Pale lager – Märzen.
Wagner Pils	4.9%	Pils.
Wagner Weisse	5.3%	Pale unfiltered wheat beer.
Wagner Festbier	5.7%	Pale lager – Festbier.
Wagner Heller Bock	7.5%	Pale Bock. Seasonal - Christmas.
Wagner Dunkler Bock	7.5%	Dark Bock. Seasonal - Christmas.

Independent brewery.

Wolfshöher Privatbrauerei K. u. F. Weber

Zur Wolfshöhe 3
91233 Neunkirchen am Sand
Telefon: 09153 - 4040
FAX: 09153 - 40416
E-Mail: kontakt@wolfshoeh.de
<http://www.wolfshoeh.de/>

Founded: 1872
Annual production: 114,000 hl (1996)

Beer	alc	Plato	Description
Wolfshöher Leicht	2.9%	7.5°	Pale lager. Colour: 10.3 EBC.
Wolfshöher Vollmond Bier	5.5%	13.4°	Amber lager.
Wolfshöher Premium	4.9%	11.4°	Pale lager.
Wolfshöher Premium Kellerbier	4.9%	11.4°	Unfiltered amber lager.
Wolfshöher Schwarzbier	4.9%	11.4°	Black lager.
Wolfshöher Pils.	4.9%	11.9°	Pils. Colour: 6 EBC.
Wolfshöher Altes	5.5%	13.4°	Dark lager.
Wolfshöher Rammler-Bier	5.7%	13.9°	Pale lager.
Wolfshöher Ur-Hell	4.9%	11.4°	Pale lager – Helles.
Wolfshöher Hefeweissbier hell	5.3%	12.3°	Pale unfiltered wheat beer. Colour: 10 EBC.

Wolfshöher dunkel	Hefeweissbier	5.3%	12.3°	Dark unfiltered wheat beer. Colour: 22.3 EBC.
Wolfshöher kristallklar	Weizenbier			Pale filtered wheat beer.
Wolfshöher Annafestbier		5.7%	13.4°	Pale lager – Festbier. Seasonal - July.
Wolfshöher Festbier		5.5%	13.3°	Pale lager. Colour: 8.5 EBC. Seasonal.
Wolfshöher Festbier	Weihnachts	5.6%	13.4°	Pale lager. Colour: 8.5 EBC. Seasonal - Christmas.

Independent brewery. The brewery has been rapidly expanding in recent years, quadrupling its output since 1983. This has been achieved for a great deal through takeovers such as of Brauhaus Forchheim and Privatbrauerei Fröhlich.

Würzburger Hofbräu

Höchberger Straße 28,
97082 Würzburg.
Tel: 0931 - 41090
Fax: 0931 - 4109 132
Email: info@wuerzburger-hofbraeu.de
<http://www.wuerzburger-hofbraeu.de>

Founded: 1643
Annual production: 360,000 hl (2003)

Beer	alc	Plato	Description	score (100)
Würzburger Hofbräu Light	2.9%		Low-alcohol pale lager.	
1643 Original Lagerhell	4.9%	11.2°	Pale lager - Helles.	
Würzburger Schwarzbier	4.9%	11.6°	Dark lager - Schwarzbier	
Würzburger Hofbräu Premium Pilsner	4.9%	11.7°	Pils	
Julius Echter Hefe-Weissbier Dunkel	4.9%	12.5°	Dark unfiltered wheat beer.	
Julius Echter Hefe-Weissbier Hell	4.9%	12.5°	Pale unfiltered wheat beer.	
Julius Echter Hefe-Weissbier Kristallklar	4.9%	12.5°	Pale filtered wheat beer.	
Würzburger Hofbräu Export	5.2%	12.5°	Pale lager - Export.	
Sympator Doppelbock	7.9%	18.5°	Dark Doppelbock.	
Würzburger Hofbräu Festbier	5.9%	13.6°	Pale lager - Spezial. Seasonal - November and December.	

Independent brewery.

Brauerei Zehendner

Haus Nr. 18,
96138 Mönchsambach.
Tel.: 09546 - 380
Fax: 09546 - 92122
E-Mail:
Homepage: <http://www.moenchsambacher.de/>

Founded: 1899
Annual production: 6,000 hl

Beer	alc	Description	Score (100)
Ungespündetes Lagerbier	5.5%	Unfiltered pale lager. Outstanding spicy, hoppy beer. Oddly, has a slight sulphury "Burton snatch".	85
Export	5.2%	Unfiltered Pale lager.	
Hefeweizen	5.5%	Unfiltered wheat beer.	
Maibock	6.5%	Bock. Seasonal - Spring.	
Weihnachtsbock	7%	Bock. Seasonal - Christmas.	

Independent brewery.