



Aecht Schlenkerla Maerzen - Brauerei Heller-Trum/ Aecht Schlenkerla; Bamberg, Germany - One of the first methods used to dry malt was smoking over an open flame. In Bamberg Germany, this practice continues on. Aecht Schlenkerla smokes all their own malt, adding an ancient touch to a lager that's a great example of the craft of brewing. The brewery has made this beer for hundreds of years, making it one of the oldest recipes we will taste today. Look for the flavors of bacon or smoked meat, as well as some sweetness and cereal/grain flavors from the malt.

taste with smoke malt

Fairgrounds - \$4.99; **Harry's Wine & Liquor** - \$4.69;

Old Engine Oil Engineer's Reserve - Harviestoun Brewery; Clackmannanshire, UK - Dark roasted malt that could be produced consistently in mass quantities was an improvement brought on early in the industrial revolution. This beer was first produced in 2011, but uses enormous amounts of chocolate, black, and patent malts-- all varieties of dark roasted malts that grew popular in this era. Though cleaner and better made than the porters that grew popular in this period, it also shows off the roasted flavors that made them popular. Look for flavors of chocolate, espresso, french roast

taste with chocolate malt





Reissdorf Kölsch - Privatbrauerei Heinrich Reissdorf; Cologne (Köln), Germany - Not too long after porters exploded into popularity in England, a new refinement in brewing came out of Bohemia. Combining state of the art technologies to produce a very pale malt, as well as a clear, golden beer that showed off its color and flavor, both called Pilsner. A true pilsner balances as much of its taste on hops as it does malt though, so we are tasting the more malt driven Kölsch. This beer uses all pilsner malt, as well as enough hops to give the beer a dry flavor, but not to be overly bitter. Look for flavors of grains, cereals, and honey.

taste with pilsner malt

Harry's Wine & Liquor - \$3.99; **Fairgrounds** - \$3.99

13th Century Grut Bier - Professor Fritz Briem; Freising, Germany - This is the oldest actual recipe we will try today, though it has just been resurrected fairly recently. Though hops are used ubiquitously in brewing now, they were only discovered as a brewing ingredient in the 1300s, and were not widely in many countries until much after that. Previous to the use of hops, most brewers would use mixtures of spices, known as "gruit" or "grut" to add flavor to their beers. This brew uses such a blend, including caraway, gentian, rosemary, ginger, bay leaves and anise. Look for the flavors of these

taste with gruit blend

