

**Aecht
Schlenkerla Fastenbier**
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Original Schlenkerla Lentbeer

From Ash Wednesday through Easter Sunday 40 days of ‘fasting’ have been practiced by the Christian community since the 2nd century. Since the Middle Ages, many monasteries throughout Europe have reinforced this spirit of “lenting” by brewing stronger versions of their lager beer {bocks & doppelbocks} to ‘survive’ these demanding 40 days {“liquida non frangunt ieiunum” ie liquid food does not break the rule of fasting}.

To celebrate these very special 40 days of fasting Brewery Heller-Trum will provide us with a very special type of UNFILTERED Aecht Schlenkerla Rauchbier FASTENBIER {“LENT BEER”}, which will be only available in draft {30l kegs} from end of February until Easter Sunday.

Appearance: Reddish brown

Flavor profile: strong malty-sweet, smokey, slight hoppy bitterness in the finish

Original Gravity: 14.5%

Alcohol: 5.5%

IBU: 32

Ingredients:

50% Unsmoked Pilsner malt, 50% classic Aecht Schlenkerla smoke malt
Spalt & Hallertauer hops

Fermentation: Bottom-fermentation for about one week

Maturation: For two months

Brewing process:

Different from the Original Schlenkerla Rauchbier Maerzen the Aecht Schlenkerla FASTENBIER {“Lentbeer”} is made from a mix of UNSMOKED Pilsner malt and the classic Aecht Schlenkerla smoke malt.

It is brewed in classic copper kettles undergoing a two-decoction mashing process.

One week of primary fermentation is followed by a two month period of lagering in the ancient cellars underneath Bamberg.

30 Liter kegs only!



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