

Brauerei Heller-Trum

Dominikanerstrasse 6, Bamberg, 96049, Germany

Brewery Description:

In the middle of the old part of Bamberg, directly underneath the cathedral is the Schlenkerla Brewery and Tavern. It was first mentioned in 1405, and now ran by the Trum family in the 6th generation. It is the origin of the Original Schlenkerla Smokebeer, a Bamberg Speciality.

“Aecht Schlenkerla Rauchbier is, not only among beers, but among all alcoholic drinks a classic Aecht Schlenkerla Rauchbier is the world’s most famous smoked beer.”

- Michael Jackson

[World Classic, Pocket Guide to Beer, pp.64-65]



Aecht Schlenkerla Maerzen Style

■ Beer Collection
■ Keg Collection

Unpasteurized

Aecht Schlenkerla Rauchbier Maerzen, unpasteurized, is made entirely from smoked malt. Heller Trum is one of the very few breweries left in Germany that does its own malting. During germination of barley, the smoke of beech wood fire is “forced” through the germinating barley for a total of between twenty four hours and thirty six hours at varying temperatures. Therefore, Aecht Schlenkerla Rauchbier gains an unusual smoky dryness from this process. In contrast, the standard drying procedure for malt is to be heated in a kiln. The brew is mashed by double decoction, hopped once, bottom fermented and matured 7 weeks.



Product Details

Style	Rauchbier (Smokebeer)
Alc./Vol.	5.4%
Malts	Smoked
Org Gravity	1054
Plato	13.5
IBU	29-32

Legend

- Beer Collection
- Cider & Perry
- Keg Collection
- Sake & Yuzu Wine
- Real Ale Collection
- Mead
- Vintage Collection
- Spirits

Brauerei Heller-Trum [Continued]

Dominikanerstrasse 6, Bamberg, 96049, Germany

Product Details

EBC	52
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Tasting Notes

Appearance	Beautiful dark ruby with a thin white head.
Aroma	Initially a smoky exterior but with a moderately sweet caramel malt aroma.
Flavor	Caramel malt flavor with wood smoke taste.
Finish	The finish was dry and smoky with a nice long but mild aftertaste.

Suggested Food Pairings:

- BBQ Spare Ribs
- Pork Sausages
- Steaks
- Smoked Salmon
- Smoked Meats
- Vension Sausages

Available Formats:

- 20 * 16.9oz bottles
- 2*5 Liter Party Keg
- 30 Liter Keg

Aecht Schlenkerla Urbock Style

- Beer Collection
- Keg Collection

Unpasteurized

Aecht Schlenkerla Rauchbier Urbock, unpasteurized. Fuller and richer in body than the Maerzen, it uses more malt and is matured at least one week longer (1,805 lbs. of smoked malt is swelled up in one batch [one batch= 340 cases]). It is only brewed once a year for the Urbock-celebration at the Schlenkerla tavern in Bamberg in early October.

Product Details

Style	Rauchbier (Smokebeer)
Alc./Vol.	6.6%
Malts	Smoked Malts
Hops	Hallertauer
Org Gravity	1069
Plato	17.5
IBU	40



Product Details

EBC	75
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Tasting Notes

Appearance	Dark amber color. Clean and clear when held up to the light.
Aroma	Smoky aroma with sweet malt smell.
Flavor	Balance of smoked beer flavor and sweet sugary malts.
Finish	A long finish that has a slight bitter kick.

Suggested Food Pairings:

- BBQ Spare Ribs
- Pork Sausages
- Steaks
- Smoked Salmon
- Smoked Meats
- Vension Sausages

Available Formats:

- 20 * 16.9oz bottles
- 2*5 Liter Party Keg
- 30 Liter Keg

Aecht Schlenkerla Weizen

- Beer Collection
- Keg Collection

Unfiltered, Unpasteurized, Bottle Conditioned

The Aecht Schlenkerla Weizen is brewed with the following ingredients: Water, 55 % wheat malt, 45 % barley malt, aroma hops and top-fermenting Bavarian style wheat beer yeast. Only the barley grain is smoked during the malting process while the wheat remains unsmoked [Theoretically the wheat grain could be exposed to the Original Schlenkerla smoke kilning process as well. The smokiness of the resulting wheat malt, though, would be almost insignificant as the wheat grain is not able to retain the smoky flavor due to its lack of spelt]. After fermentation in the fermentation cellar a precise amount of unfermented wort and original top-fermenting yeast are added to induce secondary fermentation in bottles and kegs.



Product Details

Style	Rauchbier (Smoked Wheat Beer)
Alc./Vol.	5.2%
Malts	55% Wheat Malt, 45% Original Aecht Schlenkerla Smoker Barley
Org Gravity	1020
IBU	18
EBC	41

Legend

- Beer Collection
- Keg Collection
- Real Ale Collection
- Vintage Collection
- Cider & Perry
- Sake & Yuzu Wine
- Mead
- Spirits

Brauerei Heller-Trum [Continued]

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Tasting Notes

Appearance	Dark amber, unfiltered, naturally hazy.
Aroma	Smokey followed by sweet fruity smell similar to white grapes or apples.
Flavor	Complex smokey taste profile intertwined with banana, clove, vanilla like flavors.
Finish	Finishes clean with a slight bit of smoke left on the palate.

Suggested Food Pairings:

- BBQ Pork
- Peppery Cheese (Monterey, Pepper Jack)
- Smoked Meat

Available Formats:

- 20 * 16.9oz bottles
- 30 Liter Keg



Helles Lagerbier

- Beer Collection
- Keg Collection

Brewed in the same old copper kettles as the classic smoke beer and fermented by the same Aecht Schlenkerla yeast. However, no smoke malt is used.

Product Details

Style	Helles
Alc./Vol.	4.3%

Product Details

Malts	Pilsner and tiny bit of Smoked malts.
Hops	Hallertauer Spalt
Plato	11.5
IBU	30
EBC	18

Tasting Notes

Appearance	Yellow-golden.
Aroma	A touch of smokiness in the nose and palate.
Flavor	Light but firm body, sweetish malt accenture with a delicate balance of spicy Hallertauer hops.
Finish	The finish is clean, crisp, and dry.

Suggested Food Pairings:

- Buttery Cheese (Brie, Gouda, Havarti, Swiss)
- Salad
- Pork, Fish, Shellfish

Available Formats:

- 20 * 16.9oz bottles
- 30 Liter Keg
- 5 liter Party keg



Aecht Schlenkerla Fastenbier (Seasonal)

- Keg Collection

Unfiltered

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 introduce a very special unfiltered Aecht Schlenkerla Rauchbier FASTENBIER (“LENT BEER”), which will be only available from end of February through Easter Sunday.

Product Details

Style	Rauchbier (Seasonal Smoked Beer)
Alc./Vol.	5.5%
Malts	50% Unsmoked Pilsner, 50% Smoke
Hops	Hallertauer Spalt
Plato	14.5
IBU	32
EBC	52

Tasting Notes

Appearance	Yellow-golden.
Aroma	Campfire-like woody smokiness with notes of bread, caramel, and cinnamon.
Flavor	Light but firm body, sweetish malt accent with a delicate balance of spicy Hallertauer hops. A touch of smokiness in the nose and palate.
Finish	Clean, crisp, dry.

Available Formats:

- 30 Liter Keg

Legend

- Beer Collection
- Cider & Perry
- Keg Collection
- Sake & Yuzu Wine
- Real Ale Collection
- Mead
- Vintage Collection
- Spirits

Brauerei Heller-Trum [Continued]

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Aecht Schlenkerla Rauchbier Oak Smoke

■ Beer Collection

■ Keg Collection

Following century-old recipes, all malts made at the Schlenkerla brewery are dried by wood fire. While for the classic “Aecht Schlenkerla Rauchbier” traditionally beech has been – and still is – used, the malt for Schlenkerla Oak Smoke is kilned with oak wood. The resulting Oak Smoke Malt has a smoother and more multi-layered smoky note than the intensely aromatic Beech



Smoke Malt. The hence complex smokiness in Schlenkerla Oak Smoke is paired with the multifaceted bitterness of finest Hallertau aroma hops. With 8% alcohol and Bernstein color, it matures for months in the deep brewery cellars underneath Bamberg into a special treat for smoke beer lovers for Christmas.

Product Details

Style	Smokebeer (Winter Seasonal)
Alc./Vol.	8%
Malts	100% Schlenkerla Oak Smoke Malt

Tasting Notes

Appearance	Bernstein (amber) color
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Suggested Food Pairings:

- Applewood Smoked White Cheddar
- Shropshire Irish Blue

Available Formats:

- 20 * 16.9 oz bottles
- 30 Liter Keg

Legend

■ Beer Collection	■ Cider & Perry
■ Keg Collection	■ Sake & Yuzu Wine
■ Real Ale Collection	■ Mead
■ Vintage Collection	■ Spirits