

Aecht Schlenkerla Rauchbier

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“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 Smokebeer - Märzen

Aecht Schlenkerla Rauchbier Maerzen is unpasteurized and 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 24 and 36 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 seven weeks.

Original Gravity: 13.2% - Alcohol: 5.1% by volume - Bitterness: 30 -
Malts: brewed with 100% Schlenkerla Beech Smoke Malt

Formats:

20 * 16.9oz bottles / bar-code: 403745800012

24* 16oz cans (6* 4-packs) / bar-code: 4037458005109

2* 5liter party kegs & kegs / bar-code: 0 62067 02885 4



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