

Aecht Schlenkerla Weichsel

ROTBIER

MIT KIRSCHHOLZRAUCHMALZ



SCHLENKERLA CHERRY WOOD SMOKE EDITION

Brauerei Heller-Trum/ Aecht Schlenkerla, Bamberg, Germany

"Aecht Schlenkerla Rauchbier "Weichsel" smoked over cherry wood. Matthias Trum's choice of wood: Highest grade wood that can deliver extraordinary smoke aromas

"Weichsel": Named after the river "Weichsel" [Polish name: Vistula River]
The vistula sour cherry trees grow best in the Vistula river delta in Poland [between Ożarów, Tarłów and Lipsko] mainly because of the highly calcareous soil in the area.

Beer type: "Historic Nuernberger Rotbier". Already documented in 1305: Bottom-fermenting, of deep reddish color, exclusive use of hops as bittering agent which was extremely rare at that time.

20 * 16.9oz bottles / bar-code: 4 037458 000197 24*16oz cans (6* 4-packs) / bar-code: 4 037458 005109 30 Liter kegs

