

## → Bamberg's Beer Worlds





## ***Bamberg BierSchmecker®Tour*** *your personal beer tasting tour*

### **Taste your way to the town's breweries with this self-guided tour**

Immerse yourself in Bamberg's world of beer by going on this fantastic award-winning beer-tasting tour. Choose from seven of Bamberg's breweries for your personal beer tour of Bamberg.

### **YOUR BIERSCHECKER® EQUIPMENT:**

- ✓ **4 vouchers** for four different beer specialties of the participating breweries
- ✓ **1 voucher** for a pair of smoke beer truffles
- ✓ **1 voucher** for an original Bamberg "Seidla" beer stein and a traditional wooden lid for the mug
- ✓ **Brochure „Bamberg's Beer Worlds“**

**24,00 €** per person

Please note, that this offer is not available for groups of more than six persons!



[www.bamberg.info/bierschmeckertour](http://www.bamberg.info/bierschmeckertour)

## **WELCOME TO BAMBERG'S BEER WORLDS!**

Ouldaricus, Bamberg's cathedral canon, was a man with great foresight. So much so, that in 1039 he decreed that the people of Bamberg should be given free beer on the day of his death! What a palatable way to depart this life!

And perhaps it was this farewell that marked the beginning of a long-lasting love affair!

Bamberg's love affair with its beer!

Welcome to Bamberg's Beer Worlds!

Bamberg's love affair with its beer has endured for 1000 years. The art of brewing handcrafted beer has been upheld to this day, both in the heart of the World Heritage Site and the surrounding countryside. During your stay, you can discover and experience an incredible diversity of historical and modern beers.

As you embark upon your journey of discovery, this beer brochure will be an interesting and insightful companion. We hope you have a wonderful time and many unforgettable moments in Bamberg's beer worlds.



## **CONTENTS**

Editorial and Contents .....	3
Journey through Bamberg's Beer Worlds.....	4
The History of Brewing.....	14
Going "On the Cellar" for a Bite to Eat.....	16
No Smoke without Beer.....	18
Seasonal Beers – the Iconic Bock Beer.....	20
Beer Trends Perfected .....	22
We Cannot Live on Beer Alone .....	25
A Year in the Cycle of Beer.....	26
Beerology Glossary .....	28
Exploring Bamberg's Beer Worlds with all the Senses .....	30
Your Path to the Amber Nectar.....	from 32



## WORLD HERITAGE PLUS BEER UNIVERSE

Visitors arriving in Bamberg find themselves in a city without compare. The atmosphere of the historical, almost fully intact old town casts a spell on its guests, fascinating them with historical, cultural, and art-historical treasures that go back a full millennium. The region surrounding Bamberg boasts beautiful landscapes, castles, and palaces as well as a rich culture that has evolved over the centuries, turning every holiday into a memorable experience.

When the sweet, tangy aroma of roasted malt fills the air, the inquisitive visitor strolling through the city will soon realise that there is far more to discover in and around Bamberg than just churches and museums, architecture and nature. The fragrance lures the onlooker into an eclectic world of beers and breweries, a world so varied that it is difficult to know where to start.

The region's culture of beer brewing has grown and evolved over many centuries and enjoys a legendary reputation, one that is fostered and kept alive to this day by master brewers, world market leaders, beer sommeliers and creative young minds.



## BREWERIES & BEERS IN ABUNDANCE

The density of breweries and the diversity of beer specialties offered in and around Bamberg is truly unique. In a nutshell: The town of Bamberg currently boasts 13 breweries, making around 50 different types of beer. The surrounding region is home to no fewer than 70 breweries offering around 300 beers – it's beer heaven for beer lovers!

What makes the region's beers such a special experience is that every brewpub offers its guests its own characteristic varieties – as do the local "beer cellars". This means that every brewery has at least one special brew for which it is well known. The eyes of beer enthusiasts from all over the world light up when the conversation turns to "smoked beer", "un-bunged beer" or the strong "wheat bock beer". In recent years, several regional breweries and their special brews have risen to the top of the international craft beer scene. Nearly every brewery in and around Bamberg still works according to the traditional craft, using selected ingredients which are often locally sourced. Its reputation as a beer region is highlighted by the many accolades – both gold and silver medals – received by several breweries at international Beer Awards every year. <https://www.bamberg.info/brauereigaststaetten/>





## BAMBERG'S BREWERIES – MORE THAN 3,000 YEARS' BEER EXPERTISE

Altogether, Bamberg's breweries, some of which have been brewing beer for centuries, have accumulated more than 3,000 years' experience in the art of beer-making – that's a lot of expertise!

In 2004, the *Ambräusianum* brewery inn in Dominikanerstraße became Bamberg's first experience brewery where the mash tun, brewing copper and lauter tun take pride of place in the public room, allowing guests to witness the brewing process from time to time.

Ambräusianum is no longer the only experience brewery in Bamberg. *Kronprinz* in Gaustadt, a district of Bamberg, is a craft beer restaurant which has its own brewery. Located along Gaustadt's main road, it experiments with new ingredients based on traditional recipes since 2016. It also embraces modern brewing techniques, sometimes moving beyond the limits of the Purity Law.

In 2019, Bamberg welcomed its most recent experience brewery. Located in Lange Straße, the youngest of Bamberg's breweries has ironically made its home in the town's oldest inn: *Zum Sternla*.

The history of *Fässla* goes back much further. Established just a year after the Thirty Years' War in 1649, this brewery has successfully preserved its authentic character with its traditional outdoor serving hatch and a fittingly restored public room.

First mentioned in a document dating from 1585, *Greifenklau* brewery can be traced back to a cathedral canon known as von Greifenklau. Situated on top of a hill (Am Kaulberg) on Laurenziplatz square, the beer cellar behind the inn commands a breath-taking view of Altenburg Castle.

Deeply rooted in the district of Gaustadt and formerly known as *Bürgerbräu Gaustadt*, *Kaiserdom* has grown into Bamberg's largest and probably most international brewery dating back to 1718, and exporting much of its beer abroad.

The Wunderburg area is home to two breweries situated opposite each other: *Keesmann* was established in 1867 and is accommodated in an impressive sandstone building, featuring a large passage and serving hatch to the side, a cosy public room and a beer garden.

Just across the road, *Mahr's Bräu* was founded as long ago as 1670. Not only does it uphold its centuries-old brewing tradition, but it also embraces emerging trends with great success. Its "Ungespundete" (unbarged and unfiltered) – which incidentally is the quickest beer to order – you just ask for "a U" – is without doubt one of Bamberg's best-known specialities.

The city of Bamberg boasts two other breweries which should be mentioned in the same breath: *Spezial* in Obere Königstraße and *Schlenkerla* in Dominikanerstraße. Why? Because they continue the age-old craft of traditional smoked beer. The inn at *Spezial* (since 1536) is characterised by stylistic purity, featuring a tiled wood-burning stove, wooden wall panelling, dados and freshly scrubbed wooden tables. *Schlenkerla* does its brewing on Stephansberg hill and produces what is probably the best-known smoked beer in the world: *Aecht Schlenkerla Rauchbier*. The inn is located in the former *Haus zum blauen Löwen* (The Blue Lion), one of the most beautiful inns in the city, incorporating the refectory of the Dominican Monastery next door. The brewery looks back to the year 1405 for its founding year. *Schlenkerla* brews a smoked beer that is strong and dark, whereas the *Spezial* beer has a slightly more subtle smoky aroma. Both are characterised by the unforgettable flavour of freshly smoked produce and both use smoked malt from their own malthouses.





Klosterbräu was first mentioned in 1333 and founded in 1533, and derives its name from the close-by former Franciscan monastery. The beer served at this brewery in Obere Mühlbrücke, which incidentally boasts a quaint beer garden, does justice to its tradition as the former Prince-Bishop's Brewhouse.

Weyermann® Malt, one of two big malting companies in Bamberg, founded 1879, is the world's number one for speciality malts. Its brewery produces a range of Weyermann® house brews and the special *Bamberger Hofbräu*. These beers can be tasted during beer seminars, tastings, guided tours and also in the Weyermann® Living & Drinking Shop on "open bottle days".



Bringing our short journey across Bamberg's 13 breweries to an end, the *Hopfgarten* micro-brewery in Zollnerstraße is the town's smallest set-up founded in 2017. For the first time in around 100 years, several varieties of hops are being grown in the brewery's hops garden for use in its own mashes.

You'll find the websites of all the breweries in the index and on the map on pages 32 to 39.

## ABUNDANCE AND VARIETY IN BAMBERG'S SURROUNDINGS

With a total of nearly 70, Bamberg's rural areas can lay claim to having the highest density of breweries in the world. They include larger breweries, small brewpubs that brew beer solely for their customers, and, of course, the experience brewery where the brewing copper stands proud in the middle of the inn. These



country breweries and inns are all worth visiting. They have a great atmosphere, their own unique history and, of course, their very own specials. The brewpubs in Bamberg's rural surroundings are often the beating heart of village life, bringing locals and holidaymakers together in a relaxed and casual setting. The revival of historical cellars, such as in *Unterhaid's Bierkellergasse* (Beer Cellar Lane), is a living testimony to the long tradition and culture of brewing beer in the local area.

Interestingly, several breweries brew not only their regulars' favourites, but also a variety of craft beers. *Brauerei Drei Kronen* in Memmelsdorf, for example, makes a spelt pale ale that goes by the name of *Holla die Bierfee*. And in Weiher, at the *Kundmüllers*, customers marvel at the impressive beer menu, featuring a surprisingly large number of specials, including an Imperial IPA. The brewery is also home to a private beer museum which is well worth a visit. It contains more than 2,000 historical, and in some cases, rare beer mugs, as well as old-fashioned brewing equipment and well-preserved musical instruments.



For active visitors, the region offers many attractive cycling and walking routes which are perfect for beer tours and active days out. But how do you get there and back? No problem! From spring to autumn, two leisure bus routes are laid on by the VGN public transport network to cover several routes in the surrounding countryside: the „Brauereien-Wander-Express“ ("brewery-walkers' express") takes walkers into Franconian Tuscany to the east of Bamberg while the „Steigerwald Express“ brings cyclists and walkers into the green heart of Franconia. [www.vgn.de/freizeitlinien/](http://www.vgn.de/freizeitlinien/)





## BAMBERG'S BEER EXPERTS – OF GLOBAL PLAYERS AND HIDDEN CHAMPIONS

Besides the large number of breweries and their specialities, Bamberg is also home to many tradition-rich companies in the brewing industry whose expertise and innovative high-tech skills place them among the world's market leaders.



Take the town's two malt factories, for example. When their founders started these businesses in the late 19th century, they clearly had their finger on the pulse, as the rapidly expanding export of beer was fuelling demand for malt. Business was also boosted by the many smaller breweries outsourcing their production of malt, giving the malt factories a more solid foundation.

*Bamberger Mälzerei GmbH* was established as a floor malting operation in 1885, trading under the name of *Malzfabrik Dessauer*. The company expanded in 1972, founding a

subsidiary in Neuburg an der Donau known as *Donau Malz*. Its range of high-quality brew malts are of international renown

and include barley and wheat malts for traditional and modern beers. [www.bamberger-maelzerei.de](http://www.bamberger-maelzerei.de)

Founded in 1879 and now in its fourth generation, *Weyermann® Malz* is the world's leading producer of around 90 speciality malts, which are sent from Bamberg to brewers in over 135 countries around the world. This also includes kosher malt for the Israeli market. In professional circles, the *Weyermann®* team are recognised as absolute experts in the optimisation of brewing processes and in achieving the best flavours. They also enjoy widespread renown as professional consultants in the development of unusual beer styles. Not surprisingly, the in-house brewery also develops bespoke recipes for its customers. The malthouse has a Visitor Centre and its own Shop *Weyermann® Living & Drinking*. [www.weyermann.de](http://www.weyermann.de)



The Bamberg beer region is known not only for its malt but also for its hops: In the 18th century, the town was one of Germany's biggest trading hubs for hops. After the demise of winegrowing in the 18th century, the cultivation of hops seemed the most natural successor. Bamberg flourished as a trading town for grain, beer, and hops. However, during the 20th century,



the hops trade lost momentum und was henceforth grown only in small pockets. More recently, hops have experienced a comeback in Bamberg, as they are once again being grown, albeit on a small and highly specialised scale, in the *Bamberger Hopfengarten*. The exquisite range of aromatic and bitter hops is highly popular in the craft beer scene. The Hopfengarten also brews its own beers at its micro-brewery which can be tasted and enjoyed on various occasions throughout the year. [www.hopfengarten-bamberg.de](http://www.hopfengarten-bamberg.de)

The machinery produced by the family-run business *Kaspar Schulz* is also sent to all four corners of the globe. The company is now in its tenth generation and predominantly supplies malting systems, fermenters and storage tanks as well as special tuns and containers since 1677. The business began as a coppersmith's, evolving into an enterprise that specialises in innovative and high-tech brewing technology. The international craft beer industry has additionally fuelled demand for bespoke machinery. [www.kaspar-schulz.de](http://www.kaspar-schulz.de)

### MORE HIGHLIGHTS IN BAMBERG'S BEER WORLDS

The path may be steep and arduous but when you arrive at the top of Bamberg's Michelsberg, not only are you rewarded with a stunning panoramic view of the old town, extending all the way to Staffelberg, but you will also find the Franconian Brewery Museum in the historical vaults of the former brewery belonging to the Benedictine Monks. A diversity of exhibits related to the making and consumption of beer as well as regular special exhibitions attract many visitors to the museum. The rooms are also worth seeing, especially the well-preserved, 18th century ice cellar.

[www.brauereimuseum.de](http://www.brauereimuseum.de)

Two shops, which stock not only local beers but also international shining stars, are the Bierothek in Königstrasse and the little Taschenbier in Judenstraße.

[www.bierothek.de/stores/bamberg](http://www.bierothek.de/stores/bamberg),

Beer can also be enjoyed at the seminars and high-quality offerings of two beer academies: Fränkische Bierakademie and Deutsche BierAkademie. Professional beer sommeliers fulfil the wishes of beer enthusiasts, also offering high-quality tasting events. Beer package tours, group deals, and experiences for individuals are available from the local Tourist Information Office and are guaranteed to wow beer fans from far and wide. All the latest offers can be found at [www.bamberg.info](http://www.bamberg.info), [www.bierakademie.net](http://www.bierakademie.net), [www.fraenkische-bierakademie.de](http://www.fraenkische-bierakademie.de)



## OF MONKS, BEER INSPECTORS AND BEER WARRIORS

The history of beer in Bamberg is almost as old as the city itself. The craft of brewing was strongly shaped by the monks. The aforementioned decree by cathedral canon Ouldaricus is, in fact, the first documented mention of beer in Bamberg. The first written evidence of a brewery dates from 1122, when Bishop Otto of Bamberg granted brewing rights to the Michaelsberg Benedictine Monastery. The monks made ample use of this right until secularisation, after which the brewery continued as a private enterprise until 1969.

Of course, not only the monks but also the people of Bamberg have always had a very close relationship with their beer: civilian master brewers increasingly became involved in the craft, while coopers made the barrels, coppersmiths the brewing coppers, and the market gardeners and farmers provided the necessary hops and barley.



Hops, malt and water – according to the *Bavarian Purity Law* of 1516, these are the only ingredients that may be used in the making of beer. This strict law was by no means new to Bamberg's brewers as they already had their own *Bamberg Purity Law*. Dating from the year 1489, it was introduced 27 years before the Bavarian decree. Indeed, Bamberg's purity law was in force for more than 300 years. It was not until

the Bishopric of Bamberg became part of Bavaria in 1803 that the Bavarian Purity Law applied.

The abolition of beer tax and taxation on the basic beer ingredients in the 18th century had a significant impact on the town of Bamberg. These changes gave the brewing industry a tangi-

ble advantage over other sectors and led to a period of strong growth. In 1756, Prince-Bishop Franz Conrad von Stadion made an important contribution to preserving the quality of beer by introducing a duty of disclosure for spoilt beer. In Bamberg, the *beer inspectors* (Bierkieser) monitored the quality of beer. These sworn authorities would always work in pairs and appear without warning to sample the beer. The punishment for wayward brewers and/or innkeepers went as far as stripping them of their title as a master brewer and/or their licence to serve drinks.

The brewers were very skilled in their craft: In the 19th century – the heyday of Bamberg's breweries – brewing coppers would be steaming in 65 breweries while the locals could choose from 22 beer cellars. Even though the number of breweries in Bamberg went into decline from the late 19th century onwards, the locals still loved their beer and the craft of brewing.

And they did not take it kindly if someone tried to spoil their enjoyment of their favourite tipple. This was especially true when it came to the price. Indeed, a decision by Bamberg's breweries to increase the price of beer on 1st October from



eleven to twelve pfennigs sparked the *Bamberg Beer War* of 1907. The price hike came as a shock for the town's hardy beer-drinkers because the concept of *beer price increases* was entirely foreign to them. After all, beer had not risen in price for more than a century. And so it was that the *Bamberg Beer War* was declared and, in a display of keen solidarity, the people of Bamberg boycotted the local breweries, forcing some innkeepers to import beer from the neighbouring town of Forchheim. Their resistance was rewarded when on 7th October, the breweries caved in and reversed their decision. It was a clear and unequivocal victory for the town's beer-drinking population!

Today, brewing in Bamberg is largely shaped by family-run businesses. This is also true of many breweries in Bamberg's rural surroundings. In a family-run operation, every family member mucks in and, as long as the next generation discovers its passion for the trade, the business will remain under family ownership. In fact, the younger generation often breathes new life and innovative ideas into the business, whilst preserving age-old traditions. In 2015, eight breweries in Bamberg joined forces to create the society of *Bamberg Breweries*. The aim is to promote and preserve a culture rooted in beer.

[www.bamberger-bier.de/historische-brauereien-in-bamberg/](http://www.bamberger-bier.de/historische-brauereien-in-bamberg/)





## THE TRADITION OF BEER CELLARS

In the cellar? No, not in the cellar but on (!) the cellar! As part of the tradition of beer-drinking in and around Bamberg, the locals go "on the cellar" to enjoy their beer in the open air! So why is it that people meet "on the cellar" when you are actually going to a beer garden?



In the Middle Ages, the people of Bamberg would mine scouring grit, digging a long and complex labyrinth of tunnels into the ground. Similarly, in the surrounding area, they would drive tunnels into the rocky hills. Later, many breweries started using these tunnels and their cool temperatures for the fermentation and storage of beer, not least because many brewers in the 18th century were switching to longer lasting, bottom-fermented beers. Boasting a constant temperature of 8 degrees Celsius, the cellars provided the perfect conditions for the beer to mature.

During the winter months, the brewers would bring ice from the nearby rivers and lakes and even make it themselves on homemade ice racks for extra cooling. The street in Bamberg known as *Eisgrube*, meaning ice pit, bears witness to this tradition. To keep the temperatures in the cellars as low as possible during the

summer months, the plots above were planted with lime and chestnut trees for shade and covered with light-coloured gravel to reflect the heat. In the 19th century, King Ludwig I. of Bavaria allowed the beer brewers to serve their beers in the open air above their cellars, which is why we still go "on the cellar". However, because the selling of food was still prohibited, the locals were allowed to bring their own picnics – marking the beginning of a special arrangement that still applies at many local beer cellars to this day. In fact, it is still a popular and widely practised tradition. In the 19th century, the hilly side of Bamberg, including *Stephansberg* and *Kaulberg*, was still home to more than 20 beer cellars, which in the summer months provided a stage for much of the town's social scene. Today, this number has dwindled to four



cellars, with a large number still open in the surrounding countryside. Some beer cellars have since built additional rooms, enabling them to stay open in the winter or when the temperatures start to drop. In Unterhaid, visitors can enjoy a guided tour of the historical *Kellergasse* (Cellar Lane) with its system of 29 private cellars embedded in the sunken lane, as well as a refreshing beer at the former brewery's summer beer cellar with its cellar house, terrace and skittle alley.

[www.bamberg.info/bierkeller/](http://www.bamberg.info/bierkeller/)



## NO FIRE WITHOUT SMOKE

The most famous of Bamberg's many special beers is smoked beer which originates in Bamberg and can, therefore, be described as the "Original". It has carried Bamberg's reputation as a beer city to all four corners of the globe – and rightly so, as its flavour is truly unique.

Although several breweries in the Bamberg region have rediscovered the age-old tradition and are now making their own smoked beer, the original *Bamberg Smoked Beer made according to the traditional method* is brewed by just two Bamberg breweries: *Schlenkerla* and *Spezial*.



These are the only breweries to have continued the tradition of making their own smoked malt. The green, still moist malt is not dried in a conventional smokeless drying kiln, but in the hot smoke of an open wood-burning fire in the breweries' own smoke-drying kilns. Although this malting method was used everywhere until the

mid-19th century, the introduction of the smokeless drying technique initially pushed it out of favour. It was not until later that it was once again appreciated as a speciality, attracting a

loyal following. From around 1935 onwards, *Schlenkerla* and *Spezial* were the only breweries in Bamberg to continue making smoked beer according to the traditional method, modernising and updating their smoke-drying kilns along the way. In doing so, they turned this traditional beer into a local speciality, which presumably tasted similar to the beer enjoyed by our ancestors. "Often copied, never matched!" – when perusing the long list of awards collected by these breweries over the years, you cannot help but agree.

In 2017, the *SlowFood* society placed smoked beer in its *Ark of Taste* in recognition of its universal value.

Unusual to say the least, and most probably only available in Bamberg, there are a few culinary specialities that have been "composed" over the years and are directly linked to smoked beer and its production: In the realm of confectionary, Café am Dom has been making its coveted Smoked Beer Truffles by hand for many years. Bakery Bäckerei Seel, also located in the old town, has created a smoked beer loaf, whose dough contains smoked beer brewer's grain (see Glossary), lending the bread a subtle flavour of smoked beer. In addition, both smoked beer breweries distil their own exquisite smoked beer schnapps, whilst Brauerei Spezial also offers a smoked beer liqueur.







### BOCK IS A LEGEND

Beer is liquid bread – the monks already knew this back in the Middle Ages which is why they would brew a strong bock beer for the fasting period of Lent. For many master brewers in and around Bamberg, it is a question of honour: Almost all of them have a “bock beer” in their repertoire. The tapping of the bock beer in the autumn and winter months is a ritual worth experiencing. Many different bock beers are served, ranging from light and dark bock, wheat bock and Christmas bock to smoked beer bock and double bock.



Each bock beer has a slightly different flavour, but they all have two features in common: They all have a required minimum original gravity of 16 percent, rising to 18 percent for the double bock beer. This makes the bock beer stronger, bold in flavour, and often darker and maltier – creating a speciality with plenty of punch. On the other hand, bock beer is brewed only in small quantities and is, therefore,

only available for a limited time, making it all the more desirable. Bock beer is also special because of the traditional ritual used for the first serving. This is known as the tapping of the bock beer. It is staged as a much-loved social occasion or at atmospheric beer festivals which have a fixed slot in the annual calendar of events.

The bock beer season with its tapping ceremonies lasts from Michaelmas, on 29 September until St George's Day, on 23 April.

Several breweries also make a bock beer to mark the Feast of St Joseph (19 March) for Lent and, more rarely a May bock beer (1 May).



The region indulges in another tradition on Twelfth Night (6 January), when the locals come together to drink for “extra strength”. This custom involves drinking a strong bock beer with friends and family to fill up on strength for the coming year. This living tradition is widely practised in the many small, cosy brewpubs where everyone raises a (mostly large) mug of bock beer to wish each other health and good fortune in the new year.





## RARE BEER SPECIALITIES



How does beer history actually taste? In the Bamberg beer region, it tastes out of this world! Given its centuries-old brewing traditions, the town still offers several historical beer styles that had fallen into oblivion for many years. One of these specialities is *Brown Beer* from Bamberg's *Klosterbräu*, which is brewed from dark barley malt and with bottom-fermenting yeast. Once one of the most popular beers in Bavaria, it was upstaged in the 17th century by *Weißbier*, which

is made with wheat malt. Only very few breweries make brown beer today. One of them is *Klosterbräu*, the oldest brewery in Bamberg, which brews according to the old monastic recipes, ever loyal to its former role as the *Prince-Bishop's brown beer house*.

Another rare speciality is known as *Kräusen*. The word *Kräusen* is used by the beer brewer to describe the many foam bubbles that form during the fermentation of young beer. If a small amount of this young beer is added to a mature beer, the flavour of the old combines with the refreshing sprightliness of the young beer.

*Aecht Schlenkerla Kräusen* is an amber-coloured, unfiltered lager beer with a subtle flavour of smoke. It is only served during the summer months and is wonderfully refreshing. *Aecht Schlenkerla Fasting Beer* is an historical beer served during Lent, from Ash Wednesday to Easter, adding yet another string to the brewery's bow.

Beer is still brewed according to old traditions in the surrounding area, too. *Sonnenbräu* in Mürsbach, for example, uses home-grown hops and unusual malt blends to create seasonal specialities such as a smoked double bock beer, *Hopfenblümle* or an *ice bock beer*.

Several years ago, the region of Bamberg, which embraces 36 communities and has the highest density of breweries in the world, started brewing its own special beer known as *36 Kreisla* (36 communities). This joint undertaking is run by regional breweries, who create a different community brew every year. The objective is to underline the region's centuries-old tradition of brewing beer, to preserve the breweries and the diversity of beer, and to offer a generous portion of the Franconian way of life.





If you are looking for craft beers in the Bamberg region, you will soon find that you are spoiled for choice. Despite all the variety, the producers of these on-trend beers all have one thing in common: In their ambition to create new beers, they never lose sight of tradition! As much as they love venturing down new and unusual avenues, the traditional "local" beers such as *kellerbier* (cellar beer) or *lager* are not neglected but are simply added to their repertoire of fine, selected beers. Their special varieties are often seen as a task requiring great diligence, demonstrating that the master brewer possesses a certain degree of virtuosity in the craft of brewing. At the same time, they allow the brewers to pour their personalities into their creations by adding individual accents.



Leading the field in craft beers are breweries such as *Hertl*, *Kundmüller*, *Weyermann®* and *Hopfengarten*. The latter has also created an innovative smoky beer made with *smoked hops*. In addition, Bamberg boasts a craft beer restaurant with its own brewery. *Kronprinz* offers a menu specifically tailored to the beer styles on tap, much to the delight of beer connoisseurs. The beer creations of this and other breweries are available from the beer shops dotted around Bamberg.



## IRRESISTIBLE CULINARY COMPANIONS

Bamberg's brewpubs serve excellent food – but if you arrive when the kitchens are closed, you do not necessarily have to enjoy your *Seidla*, as the standard *half* is known in Franconia, on an empty stomach. When this happens, the *golden snack rule* applies in many establishments: Guests arriving when the kitchens are closed can generally bring their own packed lunch. However, it is always important to ask politely for permission first and to ensure you bring a small, traditional snack, e.g. a *Leberkäsbrötla* (meat loaf roll) from the butcher's next door. Nevertheless, you should not miss the opportunity to try the delicious dishes offered by the brewery inns and beer cellars. However, when you go to the beer cellars, it is self-service – both for the food and the freshly tapped beer served in a typical stein.

Just one look at the menu of hot meals and cold snacks is enough to make your mouth water: there's *Franconian Bratwurst*, bread with fresh *Ziebeleskäs* (quark with chives), *Zwetschenbaumes*" (cured beef), *Rauchfleisch mit Bohnakern und Klöß* (smoked meat with beans and dumplings), *Schäuferla* (pork shoulder), *Haxe* (pork knuckle) and *Braumeisterschnitzel* (brewer's schnitzel), to name but a few. The beer not only tastes great in a mug but is often used as a delicious ingredient, for example, in a well-seasoned gravy.



When it comes to the vegetables, the innkeepers have a full seasonal selection to choose from. After all, *Bamberg's market gardeners* are an institution in their own right. And when you know that the radishes, horseradish, potatoes, savoy cabbage, red cabbage and onions are all sourced locally, just like the beer, they suddenly taste twice as good.

[www.bamberg.info/spezialitaeten/](http://www.bamberg.info/spezialitaeten/)





## TWELFTH NIGHT – DRINKING FOR EXTRA STRENGTH



The New Year is traditionally celebrated with a custom of drinking for strength on Twelfth Night. Friends and family come together to raise a mug of strong bock beer and to wish each other strength and good health for the New Year.

## ASH WEDNESDAY TO EASTER – THE TIME FOR FASTING BEERS



“Liquida non frangunt ieiunium” translates as “liquids do not break the fast”: That is why the monks of the Middle Ages would brew a stronger, more nourishing beer to help them keep their strength up during Lent. Even today, many breweries in the region still offer special bock and strong beers during the period of Lent.

## FEBRUARY/MARCH – BAMBERG’S LENT SERMON



In the Middle Ages, the people of Bamberg were often ordered to do penance ... Every year – since 2013 – they are “given a good dressing down” again at a humorous and hearty tapping of the Lent bock beer.

## 23 APRIL – BEER DAY



Bamberg’s family-run breweries present their beers and offer tastings on Maxplatz square in Bamberg. Traditional awarding of the Bamberg Beer Medal for outstanding contributions to Bamberg’s beer culture.

## MAY TO SEPTEMBER – BEER CELLAR SEASON



For the cellar season, most breweries make regional cellar beers, light beers, or other summer beers such as the historical “Kräusen”.

## JUNE TO SEPTEMBER – TIME FOR KERWA, THE ANNUAL FAIRS



The annual fair, known as Kerwa, is deeply rooted in the Franconian soul. This lively festival is celebrated to mark the consecration of the local church or the name day of the church’s patron saint. More than 100 kerwas take place in the region every year

## OCTOBER AND NOVEMBER – TAPPING OF THE BOCK BEERS



Social occasions for tasting the season’s new bock beers, made by the breweries in and around the town.

These fixed dates are complemented by many in-house events organised by the brewery inns themselves.

Upcoming events can be found at [www.bamberg.info/veranstaltungen](http://www.bamberg.info/veranstaltungen)





## NAVIGATING THE BEER UNIVERSE

### BREWERY STAR

Hangs outside the brewery and was originally a sign that fresh beer was served at the establishment. The star comprises the alchemist symbols for fire and water.

### SCHALANDER

This word describes the room in a brewery where the workers get changed and spend their breaks. In the past, it was also used as a dormitory for journeymen. Only the "Schrullen", the unskilled labourer who performed the simplest tasks at the brewery, was not allowed to set foot inside the Schalander.

### SCHNITT

In many inns, this is the traditional measure for the final beer served to guests preferring not to have a full mug. The stein is generously filled over the halfway mark and a cheaper price is charged.

### SCHWEMME

This describes the large passageways at the breweries which contain a hatch for serving beer to take home or drink on the hoof. Offering enough space for the large horse-drawn carriages, the passages were used for loading the barrels for beer deliveries. And because hygiene has always been a top priority in brewing, they had to be cleaned and washed out (ausgeschwemmt) after the beer consignment had left.

### SEIDLA

In Franconia, it is unusual to order a "Maß" (1 litre). The common measure is a Seidla. This is the term for a stein or beer glass which holds half a litre. In the Bamberg beer region, this mug is usually made of earthenware.

### TREBER – BREWER'S GRAINS

In beer brewing, "Treber" or brewer's grain, is the residue from the brewing malt after mashing. Brewer's grain is a by-product which can be used in animal feed, for human consumption and for industrial purposes.

### UNGESPUDETES – UNBUNGED

A Franconian beer speciality which continues to ferment in the storage tanks whilst allowing the carbon dioxide to escape. It is an unfiltered beer whose residual yeast lends it a particularly distinctive flavour.

### PUBLISHING INFORMATION

BAMBERG Tourism &  
Congress Service  
Tourist Information  
Geyerswörthstraße 5 ·  
96047 Bamberg

Tel. ++49 951/2976 200,  
tourist-info@bamberg.info  
www.bamberg.info

**Photo credits:** Archiv des Bamberg Tourismus & Kongress Service: Jürgen Schraudner und Lara Müller/Bamberg, FrankenTourismus/TKS/Andreas Hub, FrankenTourismus/TKS/Holger Leue, FrankenTourismus/LRA Bamberg/Andreas Hub, Sonja Krebs/Bamberg, Weyermann® GmbH & Co KG, Markus Raupach/Deutsche Bierakademie, Bamberger Hopfengarten, Brauerei Drei Kronen/Memmelsdorf, Landratsamt Bamberg, Mahrs Bräu Bamberg, Rauchbierbrauerei Schlenkerla, AGIL Bamberg, Pressestelle Stadt Bamberg, Gemeinde Schesslitz, Matthias Vaskovics/Fly out, Bernd Oelsner/Bamberg, Stadtarchiv Bamberg, Staatsarchiv Bamberg (Reinheitsgebot-Erlass\_A 91 L.449 Nr. 774\_0001), Walter Weber/Bamberg  
**Print:** Schneider Printmedien GmbH, Weidhausen (December 2020)



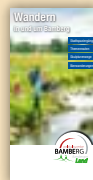
## EXPERIENCES TO REMEMBER

Not surprisingly, a beer region like Bamberg offers an abundance of special ways to experience its beer worlds and beers, either alone or in the company of knowledgeable experts and beer sommeliers:

- ✓ Regular guided tours about Bamberg's beer traditions and brewing history
- ✓ Guided tours with inn visits and tastings
- ✓ Guided tours with a brewery visit
- ✓ Guided tours of the historical underground tunnels
- ✓ Special offers for small and larger groups
- ✓ Package tours for individual travellers
- ✓ Culinary beer-based programmes by the German Beer Academy
- ✓ Beer accessories and gifts



Go to [www.bamberg.info/bier](http://www.bamberg.info/bier) for the full range of options. Although you will be spoiled for choice, you are guaranteed to find something you will enjoy.



## WALKING BROCHURE

Our walking brochure also contains walks based on beer. Both easy walks and more challenging hikes will bring you to the source of the amber nectar.

[www.bamberg.info/wandern](http://www.bamberg.info/wandern)



## CYCLING BROCHURE

Our cycling brochure likewise includes many routes leading to breweries, such as the brewery and beer cellar tour.

[www.bamberg.info/radfahren](http://www.bamberg.info/radfahren)



## BROCHURE ON EATING OUT IN AND AROUND BAMBERG

Our brochure on eating out in and around Bamberg features several brewery inns and breweries, enticing you with their specialities.

[www.bamberg.info/gastronomie](http://www.bamberg.info/gastronomie)



## BEER SOUVENIR

The traditional earthenware handcrafted Bamberg Beer Mug keeps the beer cool and fresh. And thanks to the wooden lid you can cover your mug in the beer cellars, avoiding unasked-for additions from without.



## BEER-TASTING TRIP

On the BierSchmecker beer-tasting trip you can explore the cultural heritage of Bamberg's beer during a three-day stay. Experience the variety of the brewers' craft, the famous "Gemütlichkeit" of the cosy brew taverns and get to know many speciality beers, among them the infamous historic smoked beer. The sights of the world heritage city of Bamberg are never far and are also part of this special beer experience trip, public transport included.

[www.bamberg.info/bier/](http://www.bamberg.info/bier/)



Breweries\* and beer cellars in town

SPEZIAL-KELLER

1

Sternwartstraße 8 · Bamberg · Tel. 0951/54887 · [www.spezialkeller.de](http://www.spezialkeller.de)

WILDE ROSE-KELLER

2

Oberer Stephansberg 49 · Bamberg · Tel. 0951/57691 · [www.wilde-rose-keller.de](http://www.wilde-rose-keller.de)

FÄSSLA-KELLER

3

Moosstraße 32 · Bamberg · Tel. 0951/91708182 · [www.faesslakeller-bamberg.de](http://www.faesslakeller-bamberg.de)

BRAUEREIGASTSTÄTTE GREIFENKLAU

1

Laurenziplatz 20 · Bamberg · Tel. 0951/53219 · [www.greifenklau.de](http://www.greifenklau.de)

BRAUEREIGASTSTÄTTE KLOSTERBRÄU

2

Obere Mühlbrücke 1-3 · Bamberg · Tel. 0951/52265 · [www.klosterbraeu.de](http://www.klosterbraeu.de)

GASTHAUS- UND CRAFTBEER-BRAUEREI „KRONPRINZ“

3

Gaustadter Hauptstraße 109 · Bamberg · Tel. 0951/96430514 · [www.kronprinz.beer](http://www.kronprinz.beer)

KAISERDOM SPECIALITÄTEN-BRAUEREI

4

Gaustadter Hauptstraße 26 · Bamberg · Tel. 0951/965140 · [www.hotel-kaiserdome.de](http://www.hotel-kaiserdome.de)

GASTHAUS-BRAUEREI AMBRÄUSIANUM

5

Dominikanerstraße 10 · Bamberg · Tel. 0951/5090262 · [www.ambraeusianum.de](http://www.ambraeusianum.de)

RAUCHBIERBRAUEREI SCHLENKERLA

6

Dominikanerstraße 6 · Bamberg · Tel. 0951/56060 · [www.schlenkerla.de](http://www.schlenkerla.de)

BRAUEREI KEESMANN

7

Wunderburg 5 · Bamberg · Tel. 0951/981980 · [www.keesmann-braeu.de](http://www.keesmann-braeu.de)

MAHRS BRÄU

8

Wunderburg 10 · Bamberg · Tel. 0951/915170 · [www.mahrs.de](http://www.mahrs.de)

BRAUEREI FÄSSLA

9

Obere Königsstraße 19-21 · Bamberg · Tel. 0951/26516 · [www.faessla.de](http://www.faessla.de)

BRAUEREIGASTHOF SPEZIAL

10

Obere Königstraße 10 · Bamberg · Tel. 0951/24304 · [www.brauerei-spezial.de](http://www.brauerei-spezial.de)

BRAUMANUFAKTUR & MALZFABRIK WEYERMANN®

11

Brennerstraße 15-19 · Bamberg · Tel. 0951/93220-0 · [www.weyermann.de](http://www.weyermann.de)

BRAUEREI STERNLA

12

Lange Straße 46 · Bamberg · Tel. 0951/28750 · [www.sternla.de](http://www.sternla.de)

HOPFENGARTEN BAMBERG BAMBERG'S SMALLEST BREWERY

13

Zollnerstraße 24 · Bamberg · Tel. 0951/15031940 · [www.hopfengarten-bamberg.de](http://www.hopfengarten-bamberg.de)

\*Many breweries also run a beer garden in the summertime

Breweries\* and beer cellars in Bamberg County

BRAUMANUFAKTUR HERTL

14

Thüngfeld 61 · Schlüsselfeld · Tel. 09552/981028 · [www.braumanufaktur-hertl.de](http://www.braumanufaktur-hertl.de)

WAGNER BRÄU OBERHAID

15

Bamberger Straße 2 · Oberhaid · Tel. 09503/229 · [www.brauerei-wagner-oberhaid.de](http://www.brauerei-wagner-oberhaid.de)

BRAUEREI EICHHORN

16

Dörfleinser Straße 43 · Hallstadt · Tel. 0951/75660 · [www.brauerei-eichhorn.de](http://www.brauerei-eichhorn.de)

GASTHOF BRAUEREI WAGNER

17

Hauptstraße 15 · Kemmern · Tel. 09544/6746 · [www.brauerei-wagner.de](http://www.brauerei-wagner.de)



- HÜMMER BRÄU** 18  
Bühlstraße 35 · Breitengüßbach · Tel. 09544/94880 · [www.pensionkarin.de/unsere-brauerei](http://www.pensionkarin.de/unsere-brauerei)
- BRAUEREI GASTHOF SCHROLL** 19  
Hauptstraße 38 · Reckendorf · Tel. 09544/20338
- GASTHAUS SCHLOSSBRÄU/SCHLOSSGARTEN** 20  
Mühlweg 8 · Reckendorf · Tel. 09544/94950 · [www.gasthaus-schlossbraeu.de](http://www.gasthaus-schlossbraeu.de)
- BRAUEREI-GASTHOF FISCHER** 21  
Freudeneck 2 · Rattelsdorf · Tel. 09547/488 · [www.hahnerla.de](http://www.hahnerla.de)
- BRAUEREI-GASTHOF ZUM GOLDENEN ADLER** 22  
Höfen 21 · Rattelsdorf · Tel. 09547/264
- BRAUEREIGASTHOF SCHWANEN-BRÄU** 23  
Marktplatz 11 · Rattelsdorf · Ebing · Tel. 09547/481 · [www.schwanen-braeu-ebing.de](http://www.schwanen-braeu-ebing.de)
- SONNEN-BRÄU MÜRSBACH** 24  
Zaugendorfer Straße 4 · Rattelsdorf · Mürsbach · Tel. 09533/981017 · [www.sonnen-braeu.de](http://www.sonnen-braeu.de)
- BRAUHAUS BINKERT** 25  
Westring 5 · Breitengüßbach · Tel. 09544/9848857 · [www.mainseidl.de](http://www.mainseidl.de)
- BRAUEREI GASTHOF DREI KRONEN** 26  
Hauptstraße 39 · Scheßlitz · Tel. 09542/1564 · [www.kronabier.de](http://www.kronabier.de)
- BRAUEREIGASTHOF HARTMANN** 27  
Fränkische-Schweiz-Straße 26 · Würgau · Tel. 09542/920300 · [www.brauerei-hartmann.de](http://www.brauerei-hartmann.de)
- BRAUEREIGASTSTÄTTE HOH** 28  
Köttensdorf 4 · Scheßlitz · Tel. 09542/627
- BRAUEREI UND GASTWIRTSCHAFT DREMEL** 29  
Hauptstraße 21 · Wattendorf · Tel. 09504/271 · [www.brauerei-dremel.de](http://www.brauerei-dremel.de)
- GASTHAUS BRAUEREI HÜBNER** 30  
Hauptstraße 28 · Wattendorf · Tel. 09504/207 · [www.brauerei-huebner.de](http://www.brauerei-huebner.de)

- BRAUEREIGASTHAUS WILL** 31  
Haus Nr. 19 · Stadelhofen · Schederndorf · Tel. 09504/262 · [www.schederndorf.de](http://www.schederndorf.de)
- HÜBNER-BRÄU BRAUEREIGASTSTÄTTE** 32  
Steinfeld 69 · Stadelhofen · Tel. 09207/259 · [www.huebner-braeu.de](http://www.huebner-braeu.de)
- BRAUEREI-GASTSTÄTTE GRASSER** 33  
Huppendorf 25 · Königsfeld · Tel. 09207/270 · [www.huppendorfer-bier.de](http://www.huppendorfer-bier.de)
- BRAUEREI GÖLLER** 34  
Scheßlitzer Straße 7 · Memmelsdorf · Drosendorf · Tel. 09505/1745 · [www.goeller-brauerei.de](http://www.goeller-brauerei.de)
- BRAUEREI GASTHOF HÖHN MEMMELSDORF** 35  
Hauptstraße 11 · Memmelsdorf · Tel. 0951/406140 · [www.gasthof-hoehn.de](http://www.gasthof-hoehn.de)
- BRAUEREI GASTHOF HUMMEL** 36  
Lindenstraße 9 · Memmelsdorf · Merkendorf · Tel. 09542/1247 · [www.brauerei-hummel.de](http://www.brauerei-hummel.de)
- BRAUEREI-GASTSTÄTTE WAGNER** 37  
Pointstraße 1 · Merkendorf · Tel. 09542/620 · [www.wagner-merkendorf.de](http://www.wagner-merkendorf.de)
- HOTEL & BRAUEREIGASTHOF DREI KRONEN** 38  
Hauptstraße 19 · Memmelsdorf · Tel. 0951/94433-0 · [www.drei-kronen.de](http://www.drei-kronen.de)
- BRAUEREI REH OHG** 39  
Ellertalstraße 36 · Litzendorf · Lohndorf · Tel. 09505/210 · [www.reh-bier.de](http://www.reh-bier.de)
- BRAUEREI HÖNIG, GASTHOF „ZUR POST“** 40  
Ellerbergstraße 15 · Litzendorf · Tiefenellern · Tel. 09505/391 · [www.brauerei-hoenig.de](http://www.brauerei-hoenig.de)
- BRAUEREIGASTSTÄTTE HÖLZLEIN** 41  
Ellertalstraße 13 · Litzendorf · Lohndorf · Tel. 09505/357
- BRAUEREIGASTHOF OTT** 42  
Oberleinleiter 6 · Heiligenstadt i.OFr. · Oberleinleiter · Tel. 09198/997649 · [www.brauerei-ott.de](http://www.brauerei-ott.de)
- GASTHOF DREI KRONEN AICHINGER** 43  
Marktplatz 5 · Heiligenstadt · Tel. 09198/522

**BRAUEREI BRANDHOLZ IM BRAUHAUS MELKENDORF**

44

Otterbachstr. 13 · Melkendorf · Tel. 0176-24519615 · [www.brandholz-brauerei.de](http://www.brandholz-brauerei.de)

**BRAUEREI SAUER ROSSDORF**

45

Sutte 5 · Strullendorf · Rossdorf am Forst · Tel. 09543/1578 · [www.brauerei-sauer.de](http://www.brauerei-sauer.de)

**BRAUEREI-GASTSTÄTTE KNOBLACH**

46

Kremmeldorfer Straße 1 · Schammelsdorf · Tel. 09505/267 · [www.brauerei-knoblach.de](http://www.brauerei-knoblach.de)

**BRAUEREIGASTHOF GRIESS**

47

Magdalenenstraße 6 · Strullendorf · Geisfeld · Tel. 09505/1624 · [www.brauerei-griess.de](http://www.brauerei-griess.de)

**BRAUEREIGASTHOF LÖWENBRÄU**

48

Marktstrasse 8 · Buttenheim · Tel. 09545/332 · [www.loewenbraeu-butzenheim.de](http://www.loewenbraeu-butzenheim.de)

**MEUSEL-BRÄU OTTMAR MEUSEL E.K.**

49

Dreuschendorf 27 · Buttenheim · Tel. 09545/7424

**BRAUEREI-GASTHOF KRAUS**

50

Luitpoldstraße 11 · Hirschaid · Tel. 09543/84440 · [www.brauerei-kraus.de](http://www.brauerei-kraus.de)

**BRAUEREI-GASTHOF WEBER**

51

Ringstraße 46 · Hirschaid · Röbersdorf · Tel. 09543/7882

**BRAUEREIGASTSTÄTTE BÜTTNER**

52

Untergreuth 8 · Frensdorf · Untergreuth · Tel. 09502/342 · [www.brauerei-buettner.de](http://www.brauerei-buettner.de)

**BRAUEREI-GASTHOF HENNEMANN**

53

Sambach 33 · Pommersfelden · Tel. 09502/4307 · [www.brauerei-hennemann.com](http://www.brauerei-hennemann.com)

**BRAUEREIGASTHOF GÜNTER SCHEUBEL STERNBRÄU**

54

Kirchplatz 12 · Schlüsselfeld · Tel. 09552/320 · [www.brauerei-scheubel.de](http://www.brauerei-scheubel.de)

**BRAUEREI ZEHENDNER**

55

Haus Nr. 18 · Burgebrach · Mönchsambach · Tel. 09546/380 · [www.moenchsambacher.de](http://www.moenchsambacher.de)

**BRAUEREIGASTHOF HERRMANN**

56

Brückenstraße 3 · Burgebrach · Ampferbach · Tel. 09546/372

**BRAUEREIGASTHOF KAISER**

57

Grasmannsdorf 9 · Burgebrach · Tel. 09546/390 · [www.brauerei-kaiser.de](http://www.brauerei-kaiser.de)

**GASTHOF SCHWAN**

58

Hauptstraße 16 · Burgebrach · Tel. 09546/306 · [www.schwanawirt.de](http://www.schwanawirt.de)

**BRAUEREIGASTHOF SEELMANN**

59

Zettmannsdorfer Hauptstr. 18 · Schönbunn · Zettmannsdorf · Tel. 09546/595990 · [www.brauerei-seelmann.de](http://www.brauerei-seelmann.de)

**ALTE MÜHLE MÜHLEN-BRÄU**

60

Brückenstraße 19 · Stegaurach · Mühlendorf · Tel. 0951/29119

**BRAUEREI-GASTHOF MÜLLER**

61

Würzburger Straße 1 · Stegaurach · Debring · Tel. 0951/29191

**HAUSBRÄU STEGAURACH**

62

Ruhlstraße 6 · Stegaurach · Tel. 0951/299709 · [www.hausbraeu-stegaurach.de](http://www.hausbraeu-stegaurach.de)

**BRAUEREI-GASTSTÄTTE UND BIERGARTEN SCHRÜFER**

63

Hauptstraße 31 · Priesendorf · Tel. 09549/317

**BRAUGASTHOF BECK-BRÄU**

64

Steigerwaldstraße 6-8 · Trabelsdorf · Tel. 09549/252 · [www.beck-braeu.de](http://www.beck-braeu.de)

**GASTHAUS-BRAUEREI ZUR SONNE**

65

Regnitzstraße 2 · Bischberg · Tel. 0951/62571 · [www.sonnenbier.de](http://www.sonnenbier.de)

**BRAUEREI-GASTHOF KUNDMÜLLER**

66

Weiher 13 · Viereth-Trunstadt · Tel. 09503/4338 · [www.brauerei-kundmueller.de](http://www.brauerei-kundmueller.de)

**GASTSTÄTTE MAINLUST BAYER GBR**

67

Hauptstraße 9 · Viereth-Trunstadt · Tel. 09503/7444 · [www.mainlust.com](http://www.mainlust.com)

**HANNLA KELLER**

4

Bamberger Straße 2 · Oberhaid · Tel. 09503/229 · [www.brauereiwagneroberhaid.de](http://www.brauereiwagneroberhaid.de)

**UNTERHAIDER KELLERGASSE**

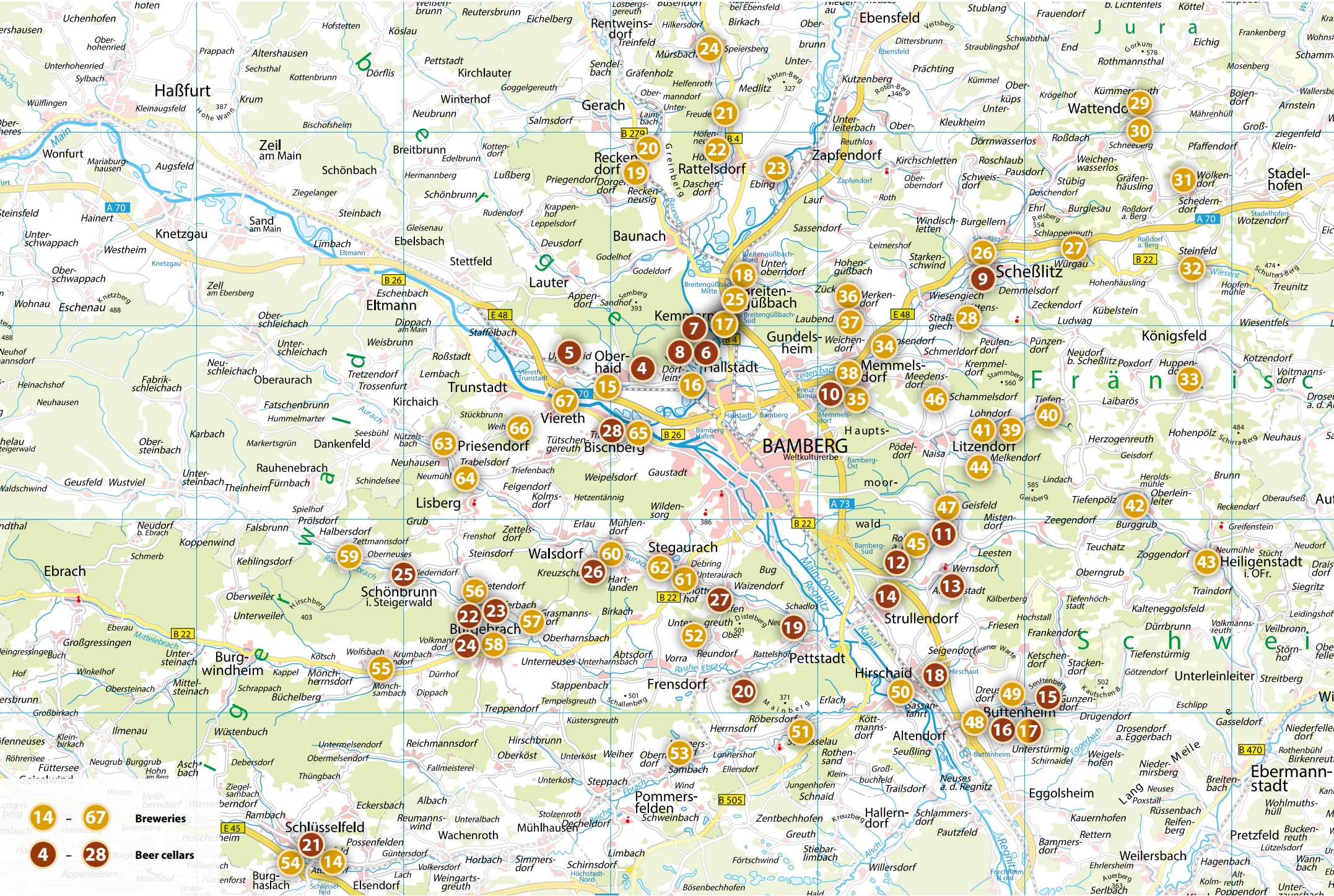
5

Weinbergstraße · Unterhaid · Tel. 09503/9223-0 · [www.oberhaid.de](http://www.oberhaid.de)

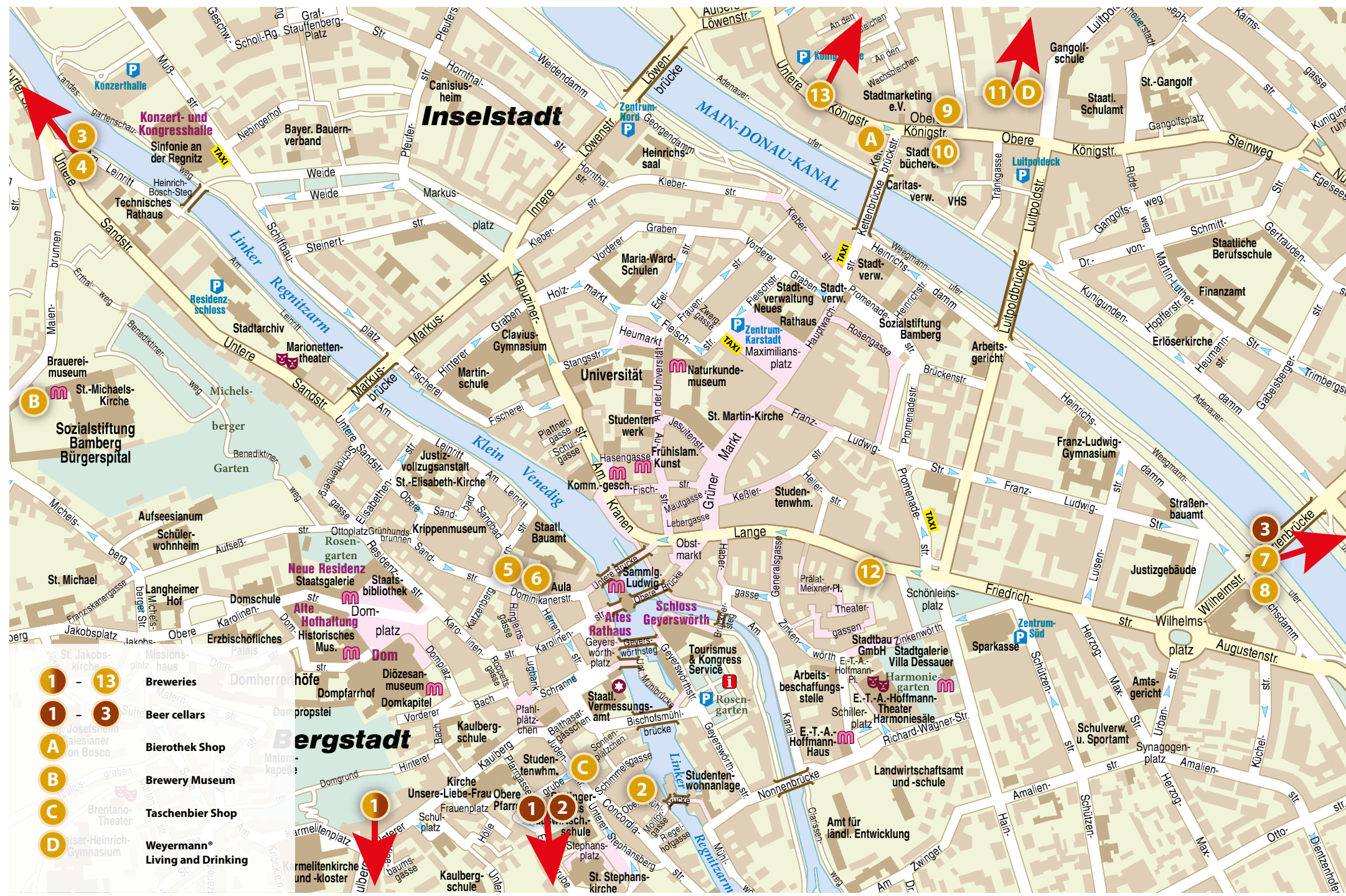


<b>DILLER KELLER</b> Am Kreuzberg 1 · Hallstadt · Dörfleins · Tel. 0175/5280071	6
<b>LEICHT'S KELLER</b> Im Kessel · Kemmern · Tel. 0152/09895754	7
<b>WAGNER-BRÄU KELLER</b> Am Waldhang 2 · Kemmern · Tel. 0152-27354097 · www.wagnerkeller.de	8
<b>SCHWANENKELLER</b> Windischlettener Straße 12 · Scheßlitz · Tel. 0171/4810425	9
<b>HÖHNSKELLER</b> Meedensdorfer Straße · Memmelsdorf · Tel. 0951-406140	10
<b>GRIESS-KELLER</b> Kellerweg 9 · 96129 Strullendorf · Geisfeld · Tel. 09505 4300719 · www.griesskeller.net	11
<b>ROSSDORFER FelsenKELLER</b> Zum Felsenkeller · Roßdorf am Forst · Tel. 015147209091 · www.rossdorfer-felsenkeller.de	12
<b>SAUERS FelsenKELLER</b> Zum Sportplatz 1 · Strullendorf · Wernsdorf · Tel. 09543/3042 · www.gasthof-sauer.de	13
<b>SCHWANENKELLER</b> Kellerberg 9 · Strullendorf · Tel. 09543/41278	14
<b>FelsenKELLER SENFTENBERG</b> Senftenberg 1 · Buttenheim · Gunzendorf · Tel. 09545/70693	15
<b>LÖWENBRÄUKELLER</b> Ermitage 1 · Buttenheim · Tel. 09545/509346 · www.loewenbraeu-keller-butzenheim.de	16
<b>ST. GEORGEN-BRÄU – KELLER</b> Kellerstraße · Buttenheim · Tel. 0151/18020990 · www.kellerbier.de	17
<b>HÄSCHAADÄ KELLER</b> Maximilianstraße opposite the Autobahnmeisterei · Hirschaid · Tel. 09543/3758	18

<b>SCHRAUDERS KELLER</b> Pettstadt · Tel. 015143694030	19
<b>SCHMAUSENKELLER</b> Am Bahnhof 13 · Frensdorf · Reundorf · Tel. 09502/608 · www.schmausenkeller.de	20
<b>SCHEUBEL KELLER</b> Am Weinberg · Schlüsselfeld · Tel. 09552/6673 · www.brauerei-scheubel.de	21
<b>HERRMANN-KELLER</b> An der Staatsstraße nach Burgebrach · Ampferbach · Tel. 09546/372	22
<b>MAXKELLER AMPFERBACH</b> Burgebrach · Ampferbach · Tel. 09546/1725	23
<b>SCHWANAKELLER</b> Kellerberg 5 · Burgebrach · Tel. 09546/306 · www.schwanawirt.de	24
<b>BÄHR KELLER</b> Steinsdorfer Straße, Ecke Friedhofsweg · Schönbrunn · Tel. 09546/379 · www.baehr-keller.de	25
<b>MÜHLEN-BRÄU KELLER</b> Neukreuthstraße 7 · Stegaurach · Mühlendorf · Tel. 0951/29119	26
<b>WAIZENDORFER KELLER</b> Kellerberg · Stegaurach · Waizendorf · Tel. 0951/9921075	27
<b>SCHUHMANN'S KELLER</b> Rothofweg · Bischberg · Tel. 0160/97807737 · www.schumannskeller.de	28
<b>BOOKINGS &amp; INFORMATION ABOUT BEER-RELATED OFFERS – SHOP WITH EXCLUSIVE ACCESSORIES FOR BEER ENTHUSIASTS</b>	
BAMBERG Tourism & Congress Service Tourist Information Geyerswörthstraße 5 · 96047 Bamberg Tel. ++49 951/2976 200, tourist-info@bamberg.info www.bamberg.info	
<b>We are open:</b> Mon – Fri: 9.30 am – 6 pm (Nov – Feb: 9.30 am – 5 pm) Sat: 9.30 am – 3 pm, Sun and bank holidays: 9.30 am – 2 pm, including Shrove Tuesday and New Year's Eve. Closed: Good Friday, 24. – 26.12. and 1.1..	







[www.bamberg.info/bier](http://www.bamberg.info/bier)



**BAMBERG Tourism & Congress Service**  
 Geyerswörthstraße 5  
 96047 Bamberg  
 tourist-info@bamberg.info  
 Tel.: ++49 951/2976-200  
 Fax: ++49 951/2976-222  
[www.bamberg.info](http://www.bamberg.info)