



Schönramer

*Das große Bier
aus der kleinen Brauerei*

Private Landbrauerei Schönramer

Alfred Oberlindober is the ninth generation direct descendant of the Schönram family to run the brewery. The town is owned by and named Schönram as is the brewery.

Schönram prides itself on brewing beer in a very traditional style using modern technology. The only brewery in the world to use a single barley malt strain called **Barke**, four times the price of other barley malt. This strain has 2 characteristics that set it apart. First, it brews up very elegant beers with floral notes of rose petals, violet, and lavender. Secondly, the barley malt when used exclusively gives the beers a viscose quality such that when consumed the beers will actually coat and lubricate your throat. Thus the more beer you drink the more beer you can drink.

Two brewing processes that Schönramer uses set it apart from all other breweries. First, they use open tank fermentation. By doing this the brewmaster can actually see the beer. When impurities rise to the surface they are able to scrap off impurities as opposed to having to add a protein to the beer which then passes through the beer and can bring headaches. Secondly, we use a process called krausenizing. This natural process of adding 10% of young beer after the first fermentation is complete, naturally gets the second fermentation started and naturally brings about the carbonation in beer. By using these 2 techniques the beers will not give you a headache no matter how much you consume.

Surtaler Light beer: A light beer with flavor. Using our Barke malt this light beer actually tastes like beer. Only 3.2%abv and only 94 calories in 12 ounces this is the most flavorful light beer in the world. We use the Gold to krauenize the beer thus giving the beer very sophisticated flavors and aromas.

Pils 5.4%abv: Using only aromatic hops in this Pils style beer. You get the bitter nose that is characteristic of Pils but it doesn't translate to the tongue. Thus you get a bitter nose at the same time your mouth starts to water. Crisp and floral this is a Pils that can be consumed in quantity.

Gold 6.0%abv: This is their flagship beer and the best balanced beer in the world according to master sommeliers across America. This is a beer for the discerning pallet. The style is called wiesn' maerzen. A pale strong lager, it is the style of beer brewed for the Oktoberfest. Perfectly balanced with layers of complexity. This beer goes down way too easily for the novice drinker. Watch out when you stand up after having a few.

Festweisse 5.6%abv: Originally conceived for the 225 year anniversary of the brewery. Eric, the brew master, went back into the Bavarian beers archives to see what wheat beer was like when it was invented by a Bavarian knight in 1820. It took 5 years of experimentation to come up with this old world style wheat beer. Using our own yeast this beer goes back to the times before 1905. Back then wheat

beers had a flavor profile of Hazelnuts and chestnuts. Today's wheat beer all have that Banana, Clove nose going on. Schönram is one of only 3 breweries still brewing wheat beer in the traditional style.

Maerzen/Festbier 6.2%abv: One of only 3 breweries still brewing a traditional Maerzen. Prior to refrigeration Maerzens were the last beers brewed in March. They were always between 6 – 6.5%abv so they could be cellared through the summer and drank once the lighter beers were gone. It takes 12 weeks to brew this beer shows all the floral fragrances of Schönramer plus it is a little drier and sweeter than the Gold. The Barke malt is kilned into a traditional Vienna Malt. Released in **January**.

Saphir Bock 8.0%abv: A Pale Strong Lager is an understatement for this beer. Released in **March**, this is our most extreme beer. It is brewed with a single strain of Hallertau hops called "Saphir". It gives you no indication that it is 8% alcohol. Perfectly balanced dry and slightly sweet. **Highly Allocated**.