

Specialty smoked beer

The history of Bamberg's smoked beer is almost 1,000 years old. In earlier times, beer without exception had a strong smoky aroma, and not only in Bamberg. In the past, the malt could not be dried smoke-free. Only when smokeless drying technology was introduced in England in the first half of the 19th century did smoked beer become a rarity. From the 1930s, the Bamberg breweries *Schlenkerla* and *Spezial* were the only ones who remained true to smoked beer. Both breweries have their own smoke kiln. This is how they turn the beer into a local specialty using the old production process.



Matthias Trum, owner of the Schlenkerla Heller brewery in front of the open fire in the smoke kiln / © Photo: Georg Berg

How the smoke gets into the beer

The green malt is responsible for the distinctive smoky taste. In the brewing process, after soaking and germinating, it is dried on the kiln. It is dried by the hot smoke of an open beech wood fire in the brewery's own smoke kiln. The smoke penetrates the green malt and as the brewing process continues, the smoke aromas are released into the beer. *The traditional Bamberg smoked beer* produced with this smoked malt is available from the Schlenkerla brewery all year round and also in special brews.

How beer became smoke free

Matthias Trum runs the Schlenkerla Bräu in the 6th generation of the family. There is a wood-fired oven in the traditional brewery in Bamberg. Using a drawing, he explains industrial malt drying according to Sir Nicholas Halse. The English were the first to ban smoke from beer. Around 1800, Georg Sedlmeyer from the Munich Spaten brewery built the first non-smoking kiln in Germany.

Other aspects: From Klosterbräu to bourgeois trade / certified brewing rights / Bamberg pioneer of the Purity Law / special brew for every season / beer during Lent / cooking with smoked beer

material

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