

Zoigl - beer tradition in Germany

Smoke rises above the fortified castle of Falkenberg several times a year. Then the week-long brewing process begins in the historic brewery of the village in the Upper Palatinate. Zoigl beer is brewed. For generations, the processes on a typical brewing day have been determined by the Zoigl recipe and the special design of the listed brewery. Originally, beer production was divided into three trades, of which the well-known surnames have survived to this day: The *maltsters* were responsible for producing the malt with its water-soluble components from the grain (mainly barley). Today there are only a few breweries that process their own malt. *brewer* produce the wort, which contains all components of the beer except for the alcohol and is decisive for its taste. The yeast cultivated by *Hefner* is then added for the alcoholic fermentation .



Zoigl brows in the Upper Palatinate. Black smoke rises above the Falkenberg municipal brewery / © Photo: Georg Berg

We accompany the entire brewing process in the Kommun-Brauhaus Falkenberg over three days. The Upper Palatinate, like the neighboring Czech Republic, has a lively and artisan beer brewing tradition. Zoigl is part of Bavaria's intangible cultural heritage and is fermented with bottom-fermenting yeast in cold private cellars. It is amber-colored, slightly cloudy and tastes fresh and tasty despite the low level of carbon dioxide.

material

Our work is inspired by human encounters and repeated culinary discoveries. Which format do you need? A report with news value, an entertaining report, a short travel tip or a picture gallery? At the international photo agency Alamy you can get all the [photos by Georg Berg](#) on the topic of the Zoigl beer brewing process / description and photos of the entire brewing process from firing up the brewing kettle, mashing in, clarifying the mash to the wort / adding hops / cooling ship / the home brewers get their Original wort / fermentation in the rock cellar. Clicking on one of the pictures below will take you directly to the agency picture.

Photos about Zoigl beer - the complete brewing process

Zoigl beer is traditionally only brewed in a few communities in the Upper Palatinate by private individuals for their own use. The right to brew is entered in the land register and is sold or inherited with the associated buildings. Around 40 out of 120 registered house brewers practice in Falkenberg in the Upper Palatinate. In the spring they join together to form a brewing community for 10 days and in the fall for five days. Zoigl-Stuben, on the other hand, brew on demand. Hover your cursor over a photo to see more information.





Texts on the subject of beer, the art of brewing, Zoigl beer

We offer extensive photo material and texts on the subject of Zoigl beer and Zoigl Stuben in the Upper Palatinate. The content of the topic can be expanded to include the following aspects:

- Zoigl Stuben in the Upper Palatinate

Calendar by Georg Berg

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