

Zoigl Economy in the Upper Palatinate

The tasty Zoiglbier is a bottom-fermented, unfiltered traditional beer from the northern Upper Palatinate. Windischeschenbach with around 5,700 inhabitants is the center of the Zoigl. Zoigl is part of Bavaria's intangible cultural heritage and is fermented with bottom-fermenting yeast in cold private or rock cellars. The Zoigl beer is amber-colored, slightly cloudy and tastes fresh and tasty despite the low level of carbon dioxide.

A home brewer uses the six-pointed Zoigl star to indicate his private beer bar. This usually dangles on the pole of the house gable or above the front door. The Zoiglersterin is similar to the Star of David, but it is the old trade mark of the brewers and symbolizes the three elements involved, fire, water and air, as well as the ingredients water, malt and hops, which have been known since the Middle Ages. Yeast as a further brewing additive was still missing at that time. For centuries, the star has shown the way to beer. The dialect of the dialect was the "Zeigel" and later the "Zoigl".



Here, fresh Zoigl beer is brought to the garden of the old vicarage / © Photo: Georg Berg

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 on the subject of Zoigl beer brewing rights, serving and Zoigl calendar

In Windischeschenbarch, the right to brew has been guaranteed since 1455. The right is anchored to the house and property and noted in the land register. The prince once granted some citizens this brewing right. It dates back to a time when drinking water was often contaminated and it was healthier to drink beer. Even today, some private brewers, also known as home brewers, still operate a communal brewery in the region. For the use and, above all, the preservation of this cultural feature, they pay a "kettle money" as a membership fee. Of the 38 shareholders, however, only ten are still actively brewing. A year in advance, the landlords mutually determine who is allowed to open on which weekend. This is how the Zoigl calendar came about, which can also be found on the Internet today. Hover the cursor over a photo





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

We offer extensive photo material on the topic of Zoigl beer and Zoigl Stuben in the Upper Palatinate. The topic can be expanded in terms of content with various aspects.

The Tellerrandstories editorial office offers texts that have been experienced, well told and researched, and professional, lively photography. The photos complement and support what has been read and carry it further. Reportages or reports do not have to be enriched with distanced stock photography.

Zoigl-Bier aus dem Kommun-Brauhaus Falkenberg



Zoigl aus der Oberpfalz ist ein Bier und gehört zum immateriellen Kulturerbe Bayerns. Reportage über den Brauprozess und die Gärung in kühlen Felsenkellern.

 Medienportal Tellerrand-Stories

Calendar by Georg Berg

Zoigl. Das Bier der Oberpfalz



Geburtstagskalender Der Zoigl (auch Zeugl oder Kommunbier) ist ein untergäriges Bier, das von Privatpersonen gemeinschaftlich gebraut wird. Jeder Zoiglbrauer verfährt nach seinem eigenen Rezept. 2018 wurde die Oberpfälzer Zoiglkultur als Immaterielles Kulturerbe in Deutschland nach der UNESCO-Konvention anerkannt. Dieser Foto-Kalender ist ein perfektes

Geschenk für Bierkenner und Freunde der Oberpfalz Format Preis ISBN A5
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Georg Berg

Zoigl. Historischer Brauprozess



Das Bier der Oberpfalz aus Falkenberg Der sechszackige Zoigl-Stern symbolisiert das Bier der Oberpfalz. Das mittelalterliche Kommun-Brauhaus von Falkenberg steht unter Denkmalschutz. Pumpen und Rührwerke werden über Transmissionsriemen angetrieben. Im Gegensatz zu den meisten Brauhäusern wird die Würze heute noch in einer offenen Sudpfanne gebraut. Die Foto-

Dokumentation ist ein perfektes Geschenk für Bierkenner und Freunde ... [weiterlesen](#)



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