

Brewery Trail



BAMBERG

Fascination World Heritage



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The Bamberg Brewery Trail

Our uncivilized ancestors, the hunters and gatherers that roamed the European tundra and steppes at the end of the ice age lived on raw meat, wild berries and roots and quenched their thirst with water from the rivers and streams. They knew neither bread nor beer. Poor fellows.

Civilization began when they settled down and began growing barley, wheat and rhye. It was then that they began to build houses and barns, to measure time by means of astronomy in order to establish a timetable for crop production, to develop irrigation techniques and so on and so forth – in short, the beginnings of agriculture were inextricably linked with the beginnings of civilisation. And it was only then that our ancestors were able to brew beer.

So civilization and beer-brewing have common beginnings. Farming and brewing are activities that require tradition-conscious, down-to-earth characters to whom past, present and future are equally important.

Dieter Morcinek



Bamberg

Franconia, and Bamberg in particular, are places where the traditional way of life, where art and history still exist in unison and have thus influenced Franconian lifestyle as well as people's minds. Franconian culture is a lively combination of high-mindedness and pure joy of life that even includes revelling and feasting.

Johann Wolfgang von Goethe had Franconian wine sent to Weimar, the poet Jean Paul held Franconian beer in high esteem, and the great philosopher Friedrich Hegel, who published his "Phenomenology of Mind" in Bamberg, was full of praise for the local beer.

In Bamberg, the popular culture has always been the substratum the high-level culture thrived on. On the other hand, high-level culture has always been popular in Bamberg.



This can still be seen and felt in this old town even today, even in the brewpubs and beer cellars of the ten breweries still in operation in Bamberg. These aren't "posh" places. They are places where people from all social levels easily mix. Drinkers are expected to share the large tables, so newcomers are readily accepted, which gives for-

foreign visitors a good opportunity to communicate with local people.

Franconian culture isn't something to be gaped at in awe. It covers the whole range of culture, from finest works of art and architecture down to the easy-going atmosphere in the brewpubs and beer cellars. Culture in Bamberg is a feast for the senses, as Shakespeare might have put it, and you may say, it is a feast for all senses. In Bamberg, you can see, feel and listen to culture; so why not taste it as well? – Just give it a try.



This booklet invites you to a pleasant tour to nine of the ten brewpubs in the old town of Bamberg. The suggestions in it are intended to help visitors to plan their walks to the breweries to fit their individual requirements. There are no really long walks from one brewery to the other in Bamberg. However, to visit the nine Bamberg brewpubs on one day might turn out to be a somewhat Herculean task even for highly skilled beer experts. It is advisable for the average connoisseur to split the Bamberg beertaster tour up into two walks on two afternoons. If you start your walk from the Old Town Hall or from ZOB (Central Bus Station) as a round tour it is advisable for you to devote one afternoon to the cluster of four breweries west of the River Regnitz, and another afternoon to the remaining five brewpubs east of the river.

The first tour comprises Greifenklau, Kaiserdom, Ambräusianum and Schlenkerla (all situated west of the River Regnitz, cf. map) and will take you a pleasant afternoon's time. How long you stay in the different brewpubs tasting each place's beer speciality is entirely up to you, although once settled in your seat, you might find it difficult to resist the temptation of having another beer. The remaining five Bamberg breweries are situated east of the river. The farthest of them (Maiselbräu) is only a thirty minutes' walk away from the Old Town Hall – and there is an alternative closer to town. Visiting all of them, however, will take the beer connoisseur another afternoon.

We hope you will enjoy your tour on the Brewery Trail!

Yours

BAMBERG Tourism & Congress Service

Brewery Trail

west of the River Regnitz

Ambräusianum – Greifenklau – Kaiserdom – Schlenkerla

Those are the names of the four breweries on this tour west of the river. One of the brewpubs is a bit further out of the old town and one requires a little bit of walking uphill. So why not start with that, the Greifenklau, while you can still set a brisk pace. Alternatively you can of course take a bus: Just walk about two hundred yards to the Schranne bus stop where you can take a number 8,12 or 18 bus which will take you up the hill to Laurenziplatz. Greifenklau brewpub, beer garden and brewery are right in front of you when you get off the bus.

But it's really no problem at all to walk there because it is just a pleasant ten minutes' walk up the gradual slope of Kaulberg. Walking instead of going by bus will be the choice of all beer connoisseurs who are also interested in the cultural and architectural highlights of the ancient city of Bamberg.

At the start of their walk uphill they will soon see the most impressive structure of **Obere Pfarre** (Upper Parish Church) with its richly decorated Gothic east chancel soaring high above the adjacent medieval and 18th century houses. It is the work of architects trained by Peter Parler, the leading 14th century architect who created St. Vitus's cathedral as well as Karlsbrücke in Prague.

The interior of the building is also worth a visit since it contains quite a number of outstanding works of art: centre of the Baroque high altar is a Madonna and child of the early fourteenth century that made the church a popular place of pilgrimage. In the ambulatory that has retained its original Gothic character there is a rare Gothic tabernacle from 1392 crowned by a Last Judgement where – unbelievably – a pope is going to hell. In the next niche visitors will find a similarly rare depiction of St. Mary Lying In, a most unusual nativity scene showing the Holy Virgin lying in bed holding her newly-born completely swaddled child in her arms while Joseph, totally exhausted by the birth of a child, has fallen asleep. Most important of all the treasures in the church is Jacopo Tintoretto's painting The Ascension of the Virgin Mary (ca. 1550), a work that would be a highlight in any of the leading galleries all over the world.

After another 200 yards uphill the **Baroque Carmelite monastery and church** invite you to have a look at the medieval cloisters. Their arches are supported by slender columns with richly decorated capitals featuring plants, animals, saints as well as scenes from ancient fables, amongst them a scene where Aristotle, the wisest of all philosophers, teacher of Alexander the Great, is being made a fool of by housemaid Phyllis.

After emerging from the world of medieval monks, it's only another five or six minutes' stroll to **Greifenklau** brewpub and its beer garden with a beautiful view of Altenburg Castle. (If you plan a visit on a Sunday: Greifenklau closes at 2 p.m. on Sundays and is closed all day Mondays.)

The pub offers good traditional and typically Franconian fare and an excellent beer that is very popular with locals and visitors alike. Numerous plumbers', painters' and servicemen's vans and other business vehicles parked in front of the building in the morning at "Brotzeit" time, and, even more frequently, at lunchtime, show that the high quality of the beer and food served there is widely approved.



In summer, the beer garden with its magnificent view makes the whole place even more attractive.

Its owner, Mr. Brockard, brews only one traditional beer, "**Greifenklau Lagerbier**", a pale, hoppy "Vollbier" with a touch of maltiness, which is available in the pub and beer garden only. To meet the growing demand for wheat beer, Greifenklau also offers a "**Weizen**", and during the traditional "Bock" beer season in October/November a "Bock" beer. The opening of the "Bock" season has achieved cult status. It is an event that attracts hundreds of – mostly younger – people who gather on Laurenziplatz when the brewpub is crammed full. When the weather is cold, as it usually is in November, many of them are equipped with one glove for the hand that clutches the glass. The other hand remains in their pocket and appears only now and then to gesticulate.



Sensory profiling

Brauerei Greifenklau Lager

- **Style**
Bottom-fermented Vollbier, ca. 12% OG, ca. 4.8% ABV
Conforming to Bavarian beer purity law
- **Colour and Head**
Clear, golden-coloured, white creamy head
- **Aroma and taste**
Lightly malty aroma, harmoniously round, malty body with only a hint of hoppiness, short mild finish
A mild, refreshing Lagerbier, typical of the Franconian beer culture
- **Other specialities**
Greifenklau Weizen, Bockbier (seasonal)



Considering the quality of Greifenklau beer, it is not easy for the beer connoisseur to shift to the next brewery, but since there are still three others waiting for him - Ambräusianum, Schlenkerla and Kaiserdom - he has to go.

Cathedral hill and the historical “Sand” district

Walk back down the hill until you reach Pfahlplätzchen square. Continue through Lugbank and Ringleinsgasse and you'll reach Schlenkerla's brew tavern and Ambräusianum in no time. But wait a minute! Before you enter Ringleinsgasse which leads you straight to the brewpub, consider a short, but immensely rewarding detour up Karolinenstraße to have a look at Bamberg's much-revered ancient **cathedral** which shows late Romanesque features in its eastern parts and early Gothic characteristics in its western transept and towers.

Cathedral Square is a picture book of 800 years of the history of European architectural styles since the cathedral is complemented by the Renaissance building of the prince bishops' Chancery along with the magnificent Baroque **“New Residence”** built by Leonhard Dientzenhofer for Prince Bishop Lothar Franz von Schönborn in 1703. If you go through the

vaulted archway of the main gate you will enter the bishop's rose garden in no time at all. It is a greatly rewarding visit whether you just enjoy the scent of the 4,500 rosebushes in the garden while taking a rest on one of the numerous benches waiting for the visitor, or whether you admire the splendid view of **St. Michael's Hill**, with Bamberg's oldest monastery and oldest recorded brewery as well. The Benedictine monks there were granted permission to brew beer by Saint Otto of Bamberg in 1122. Today it is home of the **Franconian Brewery Museum**, but we'll get to that later on.



Out on Cathedral Square again, the visitor has an opportunity to have a look at the purely medieval ambience of the **Old Court** behind the Chancery. The half-timbered buildings there, all built before 1500, were used for administration and utility purposes for the bishop's court, such as stables, wine and beer cellars, the staff kitchen, storage rooms and workshops as well as a smithy and even a separate baking oven, like the one in the fairy tale "Hänsel und Gretel".

From the Old Court, you can either go direct to Ambräusianum, but a better choice would be to pay a short visit to the cathedral with its magnificent works of art of the Romanesque and Gothic periods. First of all the **"Domreiter"** (the Bamberg Rider), a life-size equestrian statue portraying the ideal medieval knight of the times of the Hohenstaufen emperors –thirteenth-century Gothic sculptural art at its best. Next to that renowned statue lies the richly decorated **marble tomb** of the four ers of the bishopric, the imperial couple Heinrich and Kunigunde, created by Tilman



Riemenschneider in 1513. Riemenschneider, a world-famous sculptor, decorated the sides of the tomb with reliefs depicting scenes from the life of Heinrich and Kunigunde, one of them showing Heinrich confined to bed because of a painful kidney stone disease that frequently plagued him. Had poor Henry only had the opportunity of enjoying the tasty beer of Bamberg more frequently – perhaps he might have spared himself some suffering. And with those truly pious sentiments in mind we can now descend the steps already mentioned and start exploring the two brewpubs just below the Cathedral.

At the foot of the hill the roaming beer taster can discern the name **“Ambräusianum”** in huge gilded letters on the façade of an old noble town palace at the corner of Dominikanerstraße/Kasernstraße.

The unfamiliar name sounds like an educational institution, but it actually stands for something very peculiar, the youngest and smallest brewery in town. It is a so-called microbrewery with its brewing equipment placed right in the middle of the pub. If you are lucky you can watch the first

stages of the beer brewing process when the malt is being steeped in the mash tun made of shining polished copper or the wort is being separated in a second copper vessel, the lauter tub.

The brewer, Mr. Ambros Mahr, descendant of an old Bamberg family that had specialized on the production of all sorts of liquor since 1809, had always dreamt of becoming a brewer since being a child. He fulfilled his dream by buying a complete microbrewery offered on the internet and establishing it in his father's house. Oddly enough, the equipment he bought was a product of the oldest brewery equipment

factory in the world, i. e. Caspar Schulz company from – you won't believe it though it's true – Bamberg. Originally the brewing equipment was produced for the well-known motion picture company UFA in Berlin. Nobody knows why



a motion picture company needs a microbrewery. So it came as no surprise that they sold it to the equally well-known Berlin restaurant Aschinger. Upon second thought, the famous Kurfürstendamm Restaurant sold it to a landlord in Volkmarsen near Hanover.



Sensory profiling

Ambräusianum Hell

■ Style

Bottom-fermented Vollbier (ca. 12.0% OG, 5.0% ABV)
Conforming to the Bavarian beer purity law

■ Colour and head

Pale amber-gold unfiltered beer with a natural yeast cloudiness and a relatively modest head.

■ Aroma and taste

Clean and fresh aroma, with a whiff of yeast and a slightly fruity flavour.
Well-balanced finish.

A crisp and refreshing, typical Vollbier.

■ Best drinking temperature

6 to 8° C; to be served in a glass mug

■ Additional specialties

Ambräusianum Dunkel, Weizen (wheat beer) and Doppelbock (seasonal)



Paradoxically, the extraordinarily dry and hot summer 2003 forced the Volkmarsen owner to go out of business. Obviously, the heat made people stay at home in the company of a crate of cheap bottled beer from the supermarket round the corner. In short, the brewery equipment was brought back to its place of origin by Mr. Ambros Mahr and has since then pleased the eye as well as the palate of the beer taster in Bamberg.

Three sorts of beer are being brewed and served on tap on the premises: a pale and a dark variety and a wheat beer (seasonally, there is also a strong Doppelbock available).

All Ambräusianum beers offered are served unfiltered, which means they look cloudy in the glass. But since the yeast is a taste carrier and rich in vitamins they are tasty and healthy as well. Inside the pub you can either enjoy the beer at the bar or in the glass-protected courtyard or in the nostalgically decorated rooms in the old town palais. If you feel hungry the menu offers a wide choice of typically Franconian food and includes also the typical snacks of the region. It will be not easy for the beer taster to leave this cozy place, though his quest for completion of his experience of the Bamberg beer scene will eventually urge him on.



Leaving Ambräusianum he has to turn left, and after a few paces he stands in front of the much-renowned “**Schlenkerla**“, the mecca of all beer connoisseurs, the source of “Rauchbier“ (smoke beer). Originally named “The Blue Lion“, this brewpub has served as an outlet for Brauerei Heller since 1678. In the 19th century, however, one of its landlords, a popular man with a good sense of humour, had an accident while unloading barrels from a waggon leaving him with smashed legs and a walking handicap.

He henceforth developed an awkward way of walking: he shuffled across his pub with dangling arms, and since he obviously was of rather diminutive stature he was nicknamed “Little Dangler“ by his customer, which is “Schlenkerla“ in Franconian lingo. When he died, his well-known

nickname was transferred to the brewpub in Sandstraße and has become much more popular than its former owner. Today, "Schlenkerla" is the centre of the Franconian beer world. The house itself is cosiness personified. The "Gaststube" to the left of the entrance is a model of old German "Gemütlichkeit" and the rooms to the right with their Gothic vaulting and wooden panelling are equally attractive.

Sensory profiling



Aecht Schlenkerla Rauchbier

■ Style

Bottom-fermented Vollbier (the Märzen type), ca. 13.5% OG, ca. 5.1 ABV
Conforming to the Bavarian beer purity law

■ Colour and head

Clear, dark-brownish copper-coloured beer with a fine white, compact head

■ Aroma and taste

Malty aroma and a distinctly smoky impression on the palate are the characteristics of that beer. It is mildly dry and very tasty with a distinctive finish. The outstanding characteristic of the beer is its taste that faintly resembles the taste of smoked ham. It is caused by smoke malt that is produced on the brewery's premises. The taste of smoke beer is practically incomparable and a matter of either individual predisposition or adaptation.

■ Best drinking temperature

7-8° C

■ Additional specialties

Schlenkerla Rauchweizen (Smoke wheat beer), Aecht Schlenkerla Rauchbier-Urbock (seasonal), Schlenkerla Lagerbier (available in bottles only)



Typically Franconian hot dishes and equally delicious snacks (“Brotzeiten“) prepare the clients’ stomachs for a first test of **“Aecht Schlenkerla Rauchbier“** or **“Schlenkerla Rauch-Weizen“**. There are loads of stories and theories about the origin of Rauchbier (smoke beer, not smoked beer). Most of them are funny and worthwhile listening to. The truth, however, is, as usual, unspectacular and simple: Smoke beer is the prototype of all beer brewed with malt. In order to turn grain (usually barley) into malt, it has to be soaked with water and then quickly kiln-dried after it has started to germinate. In modern kilns the malt is dried with hot air. Before the development of modern kilning devices all malting took place over an open fire, and where there’s fire, there’s also smoke (to quote an old saying in the vice versa version). This is why in the merry times of ancient beer brewing all beer, wherever it was brewed in Europe or elsewhere, must have had a rather smoky taste since it is quite likely that the grain was processed by heat and smoke simultaneously in the ancient kilns. But it was only in Franconia that this old tradition has survived, and it has become the beer speciality of the region today.

It is not easy to resist the temptation to order another “Seidla“ of smoke beer, but we have to leave Schlenkerla. Knowing that there is still another brewery west of the river Regnitz with beer specialties waiting for his assessment the beer taster will now be looking forward to the well-known products of the biggest brewery in town, **Kaiserdom Privatbrauerei** in Gaustadt, the north-western district of Bamberg.

But before that the Brewery Trail takes you up to St. Michael’s Hill to the Franconian Brewery Museum, open from April to October (Wed-Sun, 1-5pm), which is included in the Brewery Trail. All those not wishing to include this excursion in the tour, or are out and about outside of the opening times of the museum can skip this passage and continue reading on page 15 for the direct route to Kaiserdom Brewery, either by bus or by foot.

The museum not only contains a great number of historical tools of the brewery trade but also illustrates all aspects of the beer-brewing process in the authentic surroundings of the historical brewery facilities of the monastery. So if you

decide on paying a visit to the Franconian Brewery Museum, turn right after leaving Schlenkerla brew tavern and follow Sandstraße until you reach St. Elisabeth's church, where you turn left up Elisabethenstraße. Cross Ottoplatz walking straight on into Aufseesstraße.

At the end of that narrow street, turn right and take a pleasant stroll uphill under chestnut trees until you reach the stone archway of St. Michael's Monastery. Entering the courtyard turn left, and you will see the signboard of the Franconian Brewery Museum less than a hundred yards away.



Getting to Kaiserdom Brewery from the museum is quite easy. Leave the monastery courtyard by the archway and turn right. After 50 yards downhill, turn right again and follow Maienbrunnen downhill until you reach the riverside at the bottom of the hill. Turn left here and walk down Schweinfurter Straße until you reach the bus stop "Spinnerei" of bus number 6, taking you all the way to "Rathaus Gaustadt". If you don't want to take the bus, just ignore it and keep on walking. A twenty-minute walk will take you to Kaiserdom Brauereigaststätte in Gaustadter Hauptstraße.

For the direct way to Kaiserdom brew pub (Gaustadter Hauptstr. 26) you can either take the bus or walk all the way on foot. If you want to take the bus, turn left after leaving Schlenkerla and follow Dominikanerstraße, crossing the Untere Brücke-bridge and crossing Lange Straße, where you will find the bus stop "Am Kranen" for the bus number 6. This will take you all the way to "Rathaus Gaustadt". From that bus stop it is only a hundred and fifty yards to Kaiserdom Brauereigasthof. A slightly longer though more enjoyable alternative route is the one along the banks of the river Regnitz.

If you want to take that route turn right at the first turn after leaving Schlenkerla and follow Kasernstraße until you reach the riverside. You will be rewarded with a picturesque view of the row of old fishermen's houses standing right on the banks of the river Regnitz. That is why Bamberg's citizens call them "Little Venice".



After you have left Markus Bridge behind you will see two remarkable buildings on your side of the river: the first, a richly decorated and colourful structure of the early 20th century, was once the “Neue Chirurgie“ (new surgical department) and now serves as the municipal archives. The Baroque building that comes next is still known as “Altes Krankenhaus“ (Old Hospital) in Bamberg, although it is a first-class hotel today.

When it was opened in 1789, it was the first hospital in Europe to meet relatively high standards of hygiene, a model hospital where absolutely new concepts of medical treatment of diseases had been introduced. After thorough reconstruction measures, it was turned into a four-star hotel now called “Hotel Residenzschloss“.



The building on the opposite bank of the river Regnitz with the red and white stripes on its façade is the Bamberg concert hall. Completed in 1993, it is home to the Bayerische Staatsphilharmonie Bamberger Symphoniker, a renowned symphony orchestra ranking among the world’s top orchestras. The agile principal conductor of the orchestra sees

that its classical repertoire is interspersed with the works of “modern“ composers from time to time, thus giving impulses to the classical music scene in Bamberg.

The path by the riverside ends in Schweinfurter Straße where you can take a number 6 bus at the first bus stop after Friedensbrücke. Leave the bus at “Rathaus Gaustadt“, and a short walk will take you to Kaiserdom Brauereigasthof & Hotel in a minute or so. It offers a superb range of beer.

The Premium Pils Extra Dry, for instance, is a pils second to no other pils, wherever it may come from. Other beer

specialties are Alt-Bamberg Dunkel (dark), Meranier Schwarzbier (very dark), and Weizenland Hefeweißbier (wheat beer). Kaiserdom Privat-Brauerei is now Bamberg's largest and most modern brewery, exporting its beer to more than 30 countries all over the world.

Sensory profiling



Kaiserdom Privatbrauerei
Weizenland Weißbier (hefetrüb)

■ **Style**

Top-fermented Vollbier, ca. 11.7% OG, ca. 5.3% ABV Conforming to Bavarian beer purity law

■ **Colour and head**

Golden-coloured beer showing a fine cloudiness caused by the yeast sediments of the bottle fermentation

■ **Aroma and taste**

Fresh and fruity, with a lightly sweetish banana note, sparkling and fresh, light and dry on the palate; short, mild finish. A lively refreshing wheat beer, matured by skilful bottle fermentation

■ **Best drinking temperature**

6 – 8° C, to be served in a tall distinctive „Spezialglas“

■ **Additional specialties**

Kaiserdom Premium Pilsener, Meranier Schwarzbier (dark beer), Alt-Bamberg Dunkel (another dark beer), Weizenland (wheat beer in a clear and in a dark cloudy variety), Prostel (an alcohol free beer)





Summertime – Kellertime

Is there a better place for a pleasant chat with good friends on a fine warm summer evening than a beer garden with a “Krug” (earthenware mug) of cool beer in front of you?

Yes, there is. The best place to go to in Bamberg on a fine warm summer evening is a Bierkeller (beer cellar) on Stephansberg (St. Stephen’s hill) or Kaulberg and a “Krug” of nice, cool Kellerbier.



The special thing about Bamberg beer cellars is that the Bamberg citizens do not go *into* the cellars to enjoy a Kellerbier or two; they go *onto* the cellars on Stephansberg or Kaulberg for that purpose. These two hills are literally undermined: there are numerous artificial ca-

ves or mines where people dug for sand that was used to scrub and clean floors and tables in the Middle Ages. As chance would have it the temperatures in those caves are constantly low and nearly ideal for the fermentation and storing of bottom-fermented beer, which needs low temperatures. That was good luck for the brewers of Bamberg.

When the brewing trade was at its peak in the early eighteenth century, nearly all premises with mines and caves underneath were owned by the brewers of Bamberg.

To keep the temperatures in the “Kellers” low even in hot summers they planted chestnut trees on top of them and covered the surface below the trees with a layer of white gravel.

It didn’t take long before somebody had the good idea that the hilltops with their shady chestnut trees were an ideal



place in summer to enjoy the beer that had been lagered in the caves below. And from that time onwards the beer enthusiasts of Bamberg feel like going to heaven when walking the hills “onto the cellars” although they are not much nearer to the real heaven up there.

There were more than 20 “beer cellars” on Stephansberg and Kaulberg in the 19th century, and it is no exaggeration to say that the cellars were the centre of Bamberg’s social life in summer. The Sunday concerts of the military bands of the regiments stationed in Bamberg were very popular and attracted large audiences.

Although the number of the beer cellars has shrunk, the remaining four enjoy growing popularity. Mahrskeller, Spezialkeller (“Spezi”) and Wilde-Rose-Keller are on top of Stephansberg. “Der Greifenklau”, brewery, brewpub and cellar (all) in one is on Kaulberg.

Mahrskeller is the best example of a traditional beer cellar, “Spezi” provides the best view over the hills of the old town, Wilde-Rose-Keller is the largest of all, and from Greifenklau you can watch the sun go down behind Altenburg Hill. What they all have in

common is the quality of the beer: “Goodnes, what a beer!” exclaimed novel writer Jean Paul after taking a sip of beer in Bamberg, and that is what many people say when they have their first “Kellerbier” on top of the hills of Bamberg. Sitting on a Bamberg cellar is like sitting on top of the world – or, at least, sitting on top of the beer world.



Brewery Trail

east of the river Regnitz

Culture and Tradition

The gallant beer connoisseur on his quest for a thorough knowledge of the Bamberg brewery scene will of course spare no pains to achieve that goal. A first look at the street map of Bamberg might give him the impression that he has long distances to go in order to visit all five breweries on the eastern banks of the river. But don't worry. Bamberg is a city of short distances, and the first breweries in Obere Königstraße are only a ten minutes walk away from the Old Town hall. Moreover, they are very close neighbours, so you will get from one to the other in no time at all.

If you start your tour at the Old Town Hall walk down the Obere Brücke and cross Lange Straße at the traffic lights. You now enter Grüner Markt with its Neptune fountain which the citizens simply call "Goblmo" (fork man).

You will then pass the magnificent building of the Baroque Martinskirche (St. Martin's Church, the former Jesuit church) designed by Georg Dientzenhofer and completed by Leonhard Dientzenhofer, his younger brother, in 1692.



On your way to Kettenbrücke you pass several

other Dientzenhofer and Balthasar Neumann buildings, and once you have crossed the right arm of the river Regnitz turn right and you will see the two breweries Fässla and Spezial with their decorative brewery signs.

From Königstraße to Wunderburg Hidden Treasures

Königstraße is part of the historic long-distance road leading from Lübeck on the coast of the Baltic Sea to Regensburg and from there further on across the Alps to Italy and has been Bamberg's main thoroughfare for more than 1,000 years.

It is studded with five of the ten breweries of Bamberg:

Fässla, Spezial, Maisel, Mahr and Keesmann.

These names sound like music in the ears of beer connoisseurs, and the quaint names of the numerous breweries that have vanished in the course of time and live on only as pubs tinkle in the background: Untere Gärtnerei, Roter Hahn, Grüner Baum, Roter Ochse, Weißes Lamm, Mohrenpeter, Obere Gärtnerei and so on and so forth.

Here you can find the two big malting companies of Bamberg with their huge brick factory buildings looking like castles guarding the north and the south entrances to the town. Both companies sell their products to breweries all over the world. Moreover, this district is also home to the oldest brewery equipment factory, the Brauereimaschinenfabrik Kaspar Schulz, a company renowned worldwide for its know-how and its business tradition of 325 years.

On your beer walk east of the river you will enter the idyllic world of the easy-going petty bourgeoisie. It is also the district of the market gardeners who grow vegetables and herbs, lettuce and flowers in more or less the same way their forefathers did centuries ago. Every year in January the market gardeners of that district honour their patron saint, Sebastian, with a solemn, colourful procession from Ottokirche to Gangolskirche, the oldest church in town.

There are still old-style bakeries selling pretzels and rolls and a dozen different sorts of bread, butcher's shops with twenty and more different varieties of "Wurst" (sausage), and, last but not least, the breweries with their adjacent brewpubs and beer gardens with beer on tap from wooden barrels.

It is, of course, completely up to you where you will go first, but since you are on the "Spezial" side of the street you will probably begin with that brewpub.

The brewery pub "Spezial"**Bamberg's Second Source of Rauchbier**

Brauerei Spezial in Obere Königstraße 10 is the other brewery in Bamberg that makes Rauchbier (smoke beer). It is less smoky than the beer of "Schlenkerla". The brewery was first mentioned in 1536 and is thus nearly as old as "Klosterbräu". The family of the present owners, Herr and Frau Merz, have run this traditional brewery since 1898. The interior of the "Gaststube" with its scrubbed tables, its wooden panelling and green tiled stove is evidence of the long family tradition.

The kitchen offers the popular food of the region, and between 2 p.m. and 5 p.m. clients can bring along their own “Brotzeit” (snacks). The majority of the customers are still locals and students.



At the opening of the “bock” season around November each year the pub is so crowded with large numbers of young people that some of them have to enjoy their beer outdoors. That is why the opening now takes place on Spezi-Keller.



Sensory profiling

Brauerei Spezial Rauchbier-Lagerbier

- **Style**
Bottom-fermented Vollbier, ca. 11.9 OG,
ca. 4.6 ABV
Conforming to Bavarian beer purity law
- **Colour and head**
Clear, amber-coloured, white creamy head
- **Aroma and taste**
Mild smokiness, soft on the palate, lightly carbonated, dry with a lightly malty finish

A tasty, mild beer, brewed with smoke malt produced on the premises

- **Best drinking temperature**
7 to 9 ° C; to be served in glass mug or stein
- **Additional specialties**
Spezial Rauchbier Märzen, Ungespundetes (unbunded beer) and Bockbier (seasonal)



In the archway, there is still a small serving hatch where locals can get and take home their “drei Schoppen“ (three quarters of a litre, actually nearly one litre) in a jug or pitcher. Spezial Rauchbier is offered in three varieties: **Lagerbier**, **Märzen** and **Weissbier** (wheat beer). In November **Spezial Bock Rauchbier** is available for a few weeks.

In spring and autumn they brew “**Ungespundetes**“ (unbunded beer, i.e. low-carbonated beer) which tastes best on (!) Spezikeller on Oberer Stephansberg.

The brewpub has no rest day (Ruhetag), but it closes at 2 p.m. on Saturday. It is also closed during the last week of August and the first week in September and on Christmas New Year holidays.

Fässla Brewery – Tradition and Modernism

On the opposite side of the street, in Obere Königstraße 19-21, lies Fässla, a similarly old brewpub that was founded in 1649, one year after the end of the Thirty Years' War. The present owner, Herr Braumeister Kalb, bought the brewery in 1986 and had the brewing facilities and buildings modernized at immense cost, yet without giving up the traditional values of the brewing business.

The pub still has a large archway where the drays with their huge barrels left the brewery to take the Jungbier (“green“ beer) to the facilities on the hills of Bamberg where it was kept to mature.

Today this archway is used as a “Schwemme“, a place where the regulars can enjoy a quick beer and at home truthfully reject all allegations of having been in the pub.

There is also a serving hatch where the locals fetch a beer or two in their own jugs in the evening; in the summer clients who prefer sitting in the pleasant little beer garden get their beer there. The “Gaststube“ has recently been renovated, and for-



tunately this was done in such a way that it has retained its original character.



Sensory profiling

Brauerei Fässla Echtes Bamberger Zwergla

■ Style

Bottom-fermented Vollbier, ca. 13.5% OG;
ca. 5.3% ABV
Conforming to Bavarian beer purity law

■ Colour and head

Mahogany-coloured, clear beer with a
creamy yellowish-white froth on top

■ Aroma und taste

Malty aroma, lightly nutty and very soft
on the palate, lighty dry with a soft malty
finish
A distinct, traditionally brewed, dark beer
speciality

■ Best drinking temperature

7 to 9° C.; to be served in glass or glass mug

■ Additional specialties

Fässla Gold-Pils, Lagerbier, Weizla (wheat
beer with a fine yeasty cloudiness),
Festbier, and „Bambergator“ (strong
Doppelbock, seasonal)



The brewery offers a rich variety of beer sorts including **Fässla Lagerbier**, **Fässla Gold-Pils**, **Fässla Zwergla** (a “Märzen” style beer), and **Fässla Weizla** (wheat beer, pale and dark). In October the “**Bambergator**” is on tap, with its 8.5 ABV the strongest doppelbock beer in the region. (The name conforms to the Upper Bavarian beer tradition rather than to Franconian customs, but since “Bamberg” is the main ingredient of that term it might be acceptable to Franconians, especially as it is devilishly good stuff.)

A tip for planning your tour: the pub closes at noon on Sundays.

The Theuerstadt District – a Sleeping Beauty

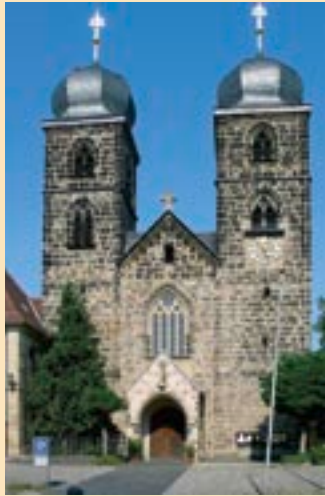
After leaving Fässla you cross Luitpoldstraße heading south for Maiselbräukeller that is a 15 minutes' walk away. Just three minutes into you walk you will pass the **Bamberger Weißbierhaus**. That's where Maiselbräu moved from in the late 19th century setting up modern brewing facilities in Moosstraße. Here, at the "Weißbierhaus" you can taste the beers of Maiselbräu in the cosy pub with its idyllic courtyard, thus sparing yourself the detour to Maiselbräu in Moosstraße. But since the late 19th century brewery buildings there are worthwhile sights and the Maisel brewpub with its beer garden is in the vicinity, the tour to Maiselbräu is described in this booklet. (cf. below)

Whether you stay here for the beer tasting or continue the tour immediately is completely up to you, so let's leave "Weißbierhaus" behind and turn left into Theuerstadt.

In spite of the numerous cars that are parked there, you can still sense the peaceful and quiet atmosphere of the square in front of **St. Gangolf's collegiate church**. The church with its relatively dark walls and two towers with onion-shaped domes on top was finished in 1065. Since major parts of that old structure still remain it can be justly called the oldest church building in Bamberg. Its eastern apse was replaced by a Gothic chancel in the 15th century and its interior was redecorated with magnificent Rococo altars and stucco work in the second half of the 18th century. The Mutschele family, a group of outstandingly gifted sculptors, put great effort in that work, because they lived in Theuerstadt and were parishioners of St. Gangolf's.

The delicately carved statue of St. Sebastian to the left of the presbytery is an eloquent testimony to the artistic skills of the Mutschele family. It was created by **Martin Mutschele** on the orders of his brother Bonaventura, who worked for the Russian Tzar in Moscow.

Here in Theuerstadt, Ezzo, a canon at the collegiate church



of St. Gangolf's, wrote the "**Ezzolied**", the first poem in East Franconian language, which was set to music by Abbot Willo, head of St. Michael's monastery, and first performed at the consecration of St. Gangolf's Church by Bishop Gunther before his legendary pilgrimage to Jerusalem.

It was here in Theuerstadt, that **Hugo von Trimberg**, rector of the collegiate school at St. Gangolf's, wrote his critical treatise on manners and morals which became a bestseller, a "runner". The German equivalent of that word, "Der Renner" is the title of the publication which is still widely known. A plaque marks the house where its progressive creator lived between 1260 and 1309.

Around 1525 **Johann von Schwanhausen**, a canon of St. Gangolf's, became very popular because of his reformist sermons on social injustice. Martin Luther sent him letters encouraging him in his efforts. Prince Bishop Weigand tolerated Schwanhausen at first, but the cathedral chapter kept badgering the bishop until he eventually banished the preacher.



A personality clash of a very peculiar kind should also be mentioned when we look back into the history of Theuerstadt. This is the story of **Agnes Schwanfelder**, a market gardener's wife, an amiable and coarse character, a sister-in-mind of a Cockney

flower girl of the 19th century. Agnes had a dispute with a canon of St. Gangolf's, a pestering person of refined manners. Agnes put an end to the discussion by using an unspeakable and unquotable expression involving kissing parts of the human body normally used for sitting on. In the southern parts of Germany this expression is relatively popular, and not only because Johann Wolfgang von Goethe used it in his drama "Götz von Berlichingen" later on. Although it is widely known all over the world, it is probably not justified to call it a part of the world's cultural heritage.

But let's get back to basics. After a visit to the collegiate

church of St. Gangolf's with all its precious works of art you should finally go the butcher's shop "Kalb" at the far end of the square, one of the rare old-style butchers in town.

Buy a chunk of "Leberkäs" (meat loaf) in a roll and ... – simply enjoy it. You might probably remember it as the best snack you ever had in your life. – Well, Kalb's "Leberkäs" is really good and one of Bamberg's specialties. Please remember: Baroque is not only a label for an architectural style; it is a lifestyle.

Well, let's go to **Maiselbräu** now.

The District of the Market Gardeners

When we proceed south and reach Gasthof zur Sonne, we do not enter Nürnberger Straße but head straight on into Egelseestraße passing "Samenhandlung Deuber". This is the market gardeners' district interspersed with buildings of the late 19th century. After crossing Peuntstraße we will see the gables of two small one-storey buildings, which are very old market gardeners' houses. Behind them and further on in Egelseestraße, you can see spacious fields behind iron fences where the market gardeners grow lettuce and other vegetables or flowers, depending on the time of the year.

Then we pass the "Bäckermarkter", a stone monument erected by the bakers' guild (hence the name), and turn left into "Plattengasse", which leads us to Nürnberger Straße. Turn right and you will pass some 19th century brick buildings (formerly barracks) until you reach the next crossroads. Turn left at the traffic lights. The underpass under the railway track leads you to the beer garden of **Brauerei Maisel**.



The Maisel Brewery and Maisel Bräu Keller

Enterprise and traditional skills

Right behind the beer garden lie the brewing facilities of **Brauerei Maisel Bräu Bamberg GmbH**. The late 19th century brick buildings with a slender smokestack bear witness to the opening of a new chapter in the history of Bamberg's brewing tradition. In 1894 entrepreneurial spirit and a readiness for innovation motivated Rudolf Maisel in 1894 to employ modern technology such as steam-powered machinery, cooling devices and other modern equipment without abandoning the basics of the ancient art of brewing. That is why he



Sensory profiling

Maisel Bräu Kellerbier

■ Style

Bottom-fermented Vollbier, ca. 11.9 OG, ca. 4.9 ABV conforming to the Bavarian beer purity law

■ Colour and head

Golden-coloured, slightly opaque, cream-coloured head

■ Aroma and taste

Softly rounded malty body with a slightly fruity tone, dryish finish that ends on a malty note.

Unbunded, unfiltered Kellerbier, a typical Franconian beer specialty, low carbon dioxide content

■ Best drinking temperature

7 – 9° C, to be served in a stein (earthenware/ceramic mug)

■ Other beer specialties

Maisel Pils, Berger Hell (Vollbier), Benediktiner dunkel, Eine Bamberger Weisse (top-fermented wheat beer, pale and dark versions), Leichtes Schankbier (low alcohol), Festbier, Bockbier (pale and dark) (seasonal)



moved from the relatively narrow premises in Königstraße to the newly erected modern brewing facilities in Moosstraße. The introduction of modern technology in the brewing trade was looked upon with some scepticism on the part of the Bamberg beer connoisseurs, and perhaps it is the tradition-mindedness of the locals and their staunch conservatism that kept the small breweries of Franconia and Bamberg alive. Considering the worldwide concentration process in the brewing trade it is justifiable to say that eventually

even the second-largest – and once most modern – brewery in Bamberg profited from the conservative attitude of the Bamberg beer-lovers.

A visit to **Maiselkeller** will convince you that the beer brewed at Maisel Brauerei is far from being an “industrial beer”. The kitchen provides traditional fare which is certainly no low-calorie diet.

Brauerei Maisel offers a wide range of different beers: **Pils**, **La-**

ger, **Hell**, and **Bamberger Leichtes** (a low-alcohol beer with ca. 3% ABV), an exquisite Kellerbier (a cloudy unbunged beer), pale and dark Weizenbier which they call “**Eine Bamberger Weisse**”. In addition to that Brauerei Maisel Bräu continues the century-old brewery tradition of St. Michael’s Monastery by brewing **St. Michael Dunkel** (a dark beer), **St. Michaelsberger Feinherb** (a pils type), and **St. Michaelsberger Urtyp**. Remarkable: Maiselkeller has no rest day (“Ruhetag”).

Wunderburg District – an Oasis of Calm

On your way to Mahrsbräu go back on your own tracks in Moosstraße and cross Nürnberger Straße at the traffic lights. Holzgartenstraße will lead you in a few minutes to the centre of Bamberg’s Wunderburg district. Within a fifty-yards radius of the rust-brown tower of the 19th-century Gothic Wunderburg church, the last two breweries of the Bamberg beer trail are waiting for the beer connoisseur: Mahrsbräu and Keesmann.





Sensory profiling

Mahr's Bräu Ungespundet-Hefetrüb

■ Style

Bottom-fermented Vollbier, ca. 12.7% OG, ca. 5.2 ABV
Conforming to Bavarian beer purity law

■ Colour and head

Amber-coloured, lightly cloudy beer with a small white head

■ Aroma and taste

A whiff of malt and a whiff of yeast combine to an incomparable aroma; a tasty, dry beer with balanced malty and hoppy tastes and a pleasant finish

One of the most distinct beer specialties of the Bamberg brewery scene

To be served at 7-9° C in a stein (ceramic mug)

■ Additional beer specialties

Mahr's Bräu Hell, Pilsner, Leicht (low alcohol beer), Weisse (wheat beer), Gig/Kutscherbier (a malty Vollbier), Weisser Bock (strong bock beer) and Bockbier (both seasonal)



Mahr's Bräu – the source of “U”

Holzgartenstraße leads you directly to the shady beer garden of Mahr's Bräu with its brewpub and the picturesque 19th century redbrick brewery in the background. Here the beer connoisseur sipping his beer can enjoy an

occasional whiff of hot mash signalling that he may rest assured that the supplies of beer will not run out in the future. The brewery dates back to 1670 and has been in the own-

ership of the Michel family since 1895. It produces a wide range of beers: **Pilsner** and **Hell** (a Vollbier), a low-alcohol **Schankbier**, a **Hefeweizen** (a wheat beer with bottle fermentation like champagne), the **“Gig”**, a malty beer that was formerly the coachmen’s favourite. A **“Weisser Bock”** (a rather darkish wheat bock) and a **“Heller Bock”** are offered at the beginning of the cold season. The absolute highlight of the whole range of Mahr’s beers is the yeasty, naturally cloudy **Mahrs Bräu Ungespundet**, which is still on draught from wooden barrels in the brewpub and in the beer garden in the summer.

The delicate **“U”** (unbued beer) is not only a popular, extremely tasty beer; it moreover enables the beer connoisseur even after several mugs to order another one. He can do so accent-free and without any articulation difficulties because the only thing for him to do is to utter the two vowels **“a-u”**, and the waitress will know what he needs.

The **“Gaststube”** with its traditional furnishings and its low timber-beamed ceiling is always crowded with locals, as is the long corridor or hallway, the **“Schwemme”**, which is the declared stand-up drinking area for many regulars who call themselves **“Stehgammer”** (stand-up loafers).

Brauerei Keesmann – the place where “Herrenpils” comes from

Just across the street that bears the same name as the whole district: **“Wunderburg”**, **“der Keesmann”** is waiting for the roaming beer connoisseur. The stately sandstone building opposite Wunderburg church is a classical example of a traditional Franconian brewpub. The brewery was founded in 1867 and has always been in the ownership of the Keesmann family since then. You enter the pub through the archway that now serves as a **“Schwemme”** with a serving hatch where the citizens as well as the market gardeners can get their **“drei Schoppen”** (three quarters of a litre) in a jug in the evening. If they are lucky and the land-





Sensory profiling

Keesmann Bräu Herren Pils

- **Style**
Bottom-fermented, pils-style Vollbier (ca. 11.8 OG /original gravity, ca. 4.6% ABV/ alcohol by volume)

conforming to the Bavarian beer purity law
- **Colour and head**
Clear, pale beer, blossoming head
- **Aroma and taste/flavour**
Distinct hop aroma, exquisitely dry body, refreshing and harmonious finish
- **Best drinking temperature**
7-8° C, to be served in a special glass or glass mug
- **Other beer specialties**
Keesmann Hell, Sternla Lager (unbunded beer), wheat beer, Josephi Bock and Keesmann Bock (both seasonal)



lord is generous they will carry home a litre of the much-needed stuff. If the weather is fine the beer connoisseur can take his choice between the cosy Gaststube and the quiet beer garden behind the building – nice places to enjoy a refreshment or two.

Keesmann Herrenpils is the flagship among the beers produced in this brewery and is very popular. They also offer **Keesmann Hell** (a pale Vollbier) and **Keesmann Hefe Weizen**, a wheat beer that is bottle-fermented like champagne (with a small amount of yeast remaining in the bottle). A few years ago Keesmann began brewing “**Sternla**”, an unfiltered “Ungespundetes” (unbunded) beer. From mid-October onwards the popular **Keesmann Bock** is available, but literally usually runs out by mid-December.

The brewpub offers very tasty local food. Planning your individual beer walk, you should remember that the pub closes at 3 p.m. on Saturday and has its “Ruhetag” (rest day) on Sunday.

How to get back from the Bamberg beer paradise

If you feel tired after your thorough studies in the Bamberg beer paradise east of the river you can go to ZOB (Central Bus Station) by bus. There is a number 5 bus every 15 minutes at the bus stop about 120 yards west of Keesmann. If you look right when you leave the pub, you will see it almost immediately.

If you are still going strong just go straight on until you reach Kunigundendamm with the right arm of the River Regnitz (Rhein-Main-Donau-Kanal) in front of you. Turn right again and go down Kunigundendamm to Marienbrücke where you cross the river. Via Wilhelmsplatz, Friedrichstraße and Lange Straße you will soon (ca. 25 mins. after leaving Keesmann) be back at the Old Town Hall.

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Glossary:

Schnitt: traditional measure for a last beer in a situation where a beer connoisseur wants to stay a little longer but not long enough for another half litre, or whatever the reason might be. His mug will be filled more or less generously, and usually it will contain more than the quarter of a litre he has to pay for his last order. But since some people tend to exploit the landlord's generosity by ordering one "Schnitt" after the other, many pubs have already abolished this tradition.

Drei Schoppen: A tradition similar to the "Schnitt", although on a higher level. The literal meaning is three quarters of a litre. When somebody fetches his evening beer from a brewery in his own jug or pitcher he will order "Drei Schoppen" and will have to pay for three quarters of a litre only; but usually he will get about one litre of his favourite beer. How much he really gets depends on the landlord's generosity.

Rauchbier: Bamberg's beer specialty number one. It is not smoked beer as one might think, but smoke beer. It gets its smoky aroma from smoke malt, i.e. malt that is kiln-dried over an open beechwood fire.

Ungespundetes ("U"): Bamberg's beer speciality number two and popular all over Franconia. This beer develops its special character in the lager cellar. After the main fermentation process, the "green beer" must be stored (matured) for three or more weeks. During that time a second fermentation takes place, during which additional carbon dioxide and alcohol are produced. Ordinary beer is stored in tightly closed barrels or containers so that the CO₂ dissolves in the maturing beer. "Ungespundetes" was matured in barrels with open bungholes so that the carbon dioxide produced during the lagering process could escape into the air, and the result was a low-carbonated beer. Although modern containers are no longer equipped with bungholes the process as well as the result has remained the same. Since "U" is usually left unfiltered it still contains some yeast which makes it a tasty refreshment, and a healthy one, too, because the yeast residues are rich in vitamin B.

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