

# BRAUEREI HELLER-TRUM

Dominikanerstrasse 6, Bamberg, 96049, Germany



## Brewery Description:

In the middle of the old part of Bamberg, directly underneath the cathedral is the Schlenkerla Brewery and Tavern. It was first mentioned in 1405, and now ran by the Trum family in the 6th generation. It is the origin of the Original Schlenkerla Smokebeer, a Bamberg Speciality.

*“Aecht Schlenkerla Rauchbier is, not only among beers, but among all alcoholic drinks a classic Aecht Schlenkerla Rauchbier is the world’s most famous smoked beer.”*

- Michael Jackson  
[World Classic, Pocket Guide to Beer, pp.64-65]



## Aecht Schlenkerla Helles



Brewed in the same old copper kettles as the classic smoke beer and fermented by the same Aecht Schlenkerla yeast. However, no smoke malt is used. Schlenkerla Helles is brewed with fine Bavarian aroma hops from the area around the city of Nürnberg. It’s lagered in century old caves underneath the historic Schlenkerla brewery and maltings. Schlenkerla Helles is boiled in the same copper kettles and bottom fermented by the same yeast as the historic Schlenkerla Smokebeer. Its subtle smokiness without using smoke malt makes “Helles Schlenkerla Lager” a unique representative of the classic lager beer style “Bavarian Helles”.



### Product Details

<b>Style</b>	Helles
<b>Alc./Vol.</b>	4.3%
<b>Malts</b>	Pilsner and tiny bit of Smoked malts.
<b>Hops</b>	Hallertauer Spalt
<b>Plato</b>	11.5
<b>IBU</b>	30
<b>EBC</b>	18

### Available Formats:

- 20 x 16.9oz Bottles
- 24 x 16.0oz (6 x 4 Pack) Cans
- 5 liter Party keg
- 30 Liter Keg



### Tasting Notes

<b>Appearance</b>	Yellow-golden.
<b>Aroma</b>	A touch of smokiness in the nose and palate.
<b>Flavor</b>	Light but firm body, sweet-ish malt accenture with a delicate balance of spicy Hallertauer hops.
<b>Finish</b>	The finish is clean, crisp, and dry.

### Suggested Food Pairings:

- Buttery Cheese (Brie, Gouda, Havarti, Swiss)
- Salad
- Pork, Fish, Shellfish