

Grodziskie > Professor. Fritz Briem > Germany



Grodziskie or Grätzer is a Sour Smoked Wheat Ale that was brewed in the 1900s in East Prussia and dates back to as early as the 15th century. It was named after the Polish town of Grodzisk Wielkopolski or Grätz in German.

Our historic version is brewed according to the German Purity Law with air-dried barley malt & beech smoked wheat malt and hopped with Perle & Saaz. A sour mash is created using the old and forgotten technique called “Digerieren”. Finally a three month aging & maturation process creates a complex sour, smoky & heavily hopped wheat ale.

■ Beer Collection

Style: Sour Smoke
Wheat Ale
Alc./Vol.: 4.0 %