



Invitation til "BryggeWorkshop" på Nørrebro Bryghus onsdag d.19. august 2009

Som altid består en Bryggeworkshop i, at vi inviterer en lille gruppe specielt interesserede til at være med på første parket, når (bryg)mestrene udfører deres små mirakler. Man kan kigge over skulderen, få lidt gode insider-fif og måske sågar gi' et lille nap med, når vores karakteristiske gæstebryggere lægger vejen forbi Nørrebro Bryghus, og sammen med os brygger nye og spændende øltyper i vores bryggeri.

Vores gæstebrygger denne gang er Hans-Peter Drexler fra det legendariske bryggeri Schneider i "the wheat beer city" Kelheim.

Vi har plads til knap **10 gæster** på BryggeWorkshop'en, og det er vores hensigt at have en ligelig fordeling mellem bryggerkolleger (som man jo så også kan få en snak med), presse og medlemmer af Nørrebro Bryghus Ølforum.

Det er ikke en forudsætning, at man kan være med fra start til slut, blot skal vi af praktiske grunde vide ca. fra hvornår til hvornår, du i givet fald vil være med.

Vi har været nødsaget til at sætte prisen på arrangementet op sådan at hele dagen inkl. morgenmad, frokost, diverse drikkevarer og afsluttende middag med øl koster kr. 750,-
Vælger du ikke at deltage i den afsluttende middag bliver prisen inklusiv morgenmad og frokost kr. 400,-

Tilmelding til dette arrangement bedes foretaget pr. e-mail til **undertegnede**. Og husk, at der er et meget begrænset antal pladser, som tildeles efter 'først til mølle' princippet. Sidste dag for tilmelding er **fredag d. 24. juli 2009**.

Anders Kissmeyer
Bryggeridirektør

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Program:

Da en bryggedag i sagens natur ikke forløber efter en i forvejen fastsat tidstabel, har vi ikke mulighed for at præsentere dig for et detaljeret program for dagen. Og det har vi egentlig heller ikke lyst til, da der skal være plads til improvisationer ud fra stemningen blandt deltagerne.

Derfor ser dagens program blot således ud:

- 8.30: Introduktion til dagen (v. undertegnede), og herefter indmæskning og morgenkaffe med et stykke morgenbrød til.
- ca. 9.00: Resten af formiddagen følges mæskning, vi snakker lidt om planlægningen af den resterende proces. Forhåbentlig når vi at få mæsken over i sikarret inden frokost!
- ca. 12.30 Frokost: Vi sætter en lille frokostbuffet op, og vi prøver at spise så samlet som muligt. Naturligvis serverer vi øl til, og den forhåbentlig livlige brygger- og ølsnak kan fortsætte!
- ca. 13.30 Fraløb og eftergydning følges (god tid til snak på kryds og tværs!), vi vejer humlen og krydderierne til kogningen af, og følger denne, hvorefter urten 'whirlpooles', køles og pumpes på en rengjort tank. Gæren sættes på den kølede urt.
- ca. 18.00 - Eller hvornår, vi nu måtte være færdige, bliver der tid til et velfortjent glas øl efter dagens dont. De, der forlader os her, vil få mulighed for at stille de sidste spørgsmål.
- ca. 19.00 Alle interesserede indtager sammen en god Nørrebro Bryghus middag med i al fald en enkelt øl-overraskelse eller to!

Læs en kort beskrivelse af Hans-Peter Drexler samt bryggeriet på de næste sider.



Short Biography: Hans-Peter Drexler

Vita

1956 born in Hausham / Southern Bavaria
Diploma as a brewmaster at „Technische Universität München / Zweigstelle Weihenstephan“
Additional studies in beverage technologies

1982 starts working at Private Weissbierbrauerei G. Schneider & Sohn GmbH
since 1990 brewmaster at Schneider Weisse

His beers are regularly awarded silver and gold medals at national and international Championships

Married, four sons.

Engagements

- Member of international tasting panels
- Judge at numerous international Beer Championships
- Member of the „Erzeugergemeinschaft für Riedenburger Jurabraugerste und Qualitätsgetreide w.V.“ („association for regional cultivation of brewing barley and quality grain“)

History of G. Schneider & Sohn

The history of wheat beer is also the history of the Schneider brewing family and its famous Schneider

Weisse. Georg I Schneider, as the wheat beer pioneer and creator of the Schneider Weisse Original

recipe (which is still used today), is revered by all wheat beer connoisseurs.

Two-hundred years ago, wheat beer could only be brewed by the Bavarian royal family in their breweries. In 1872, King Ludwig II discontinued brewing wheat beer due to a steady decline in sales. That same year, he sold Georg I Schneider the exclusive right to brew wheat beer. Thus, the Schneider Family saved wheat beer from extinction.

Today, Georg VI Schneider is running the brewery in Kelheim, which the family acquired in 1927 and has remained the Schneider Weisse brewery to this day. It is the oldest wheat beer brewery in Bavaria; wheat beer has been brewed there without interruption since its founding in the year 1607.

What Makes Schneider a Special Product?

Schneider Weisse is a pure natural product without additives or chemical agents. No compromises are made

when it comes to the Schneider Weisse ingredients: hops and malt, water and yeast and nothing else. The

family has kept this recipe closely guarded to this day and have always passed it on from father to son.

The hops for Schneider Weisse grows right at the brewery's doorstep in the Hallertau region, on independently

certified soil that is tendered with care and cultivated in a manner that is steeped with tradition. Today, as in

the past, Schneider Weisse beer is still skimmed by hand and allowed to mature by means of the original threeweek

long bottle fermentation process; the source of its natural good taste since 1872.

Since 1872. Bavaria's oldest wheat beer brewery:

Schneider Weisse Original

The Original. Liquid amber. With its amber-mahogany colouring and streaked with fine top-fermented yeast, this beer has a fine, persistent head that adheres well to the glass. It is pleasantly fruity with a typical top-fermented smell, an aroma of clove, nutmeg and apple tantalizes the nose. On the tongue it is fresh, clean, full-bodied, harmonious and well-balanced.

It finishes with a light, delicate taste of bitters leaving behind a sour impression.

Amber-mahogany colour · Pure top-fermenting yeast · Original bottle or keg fermentation · Brewed according to the recipe of Georg I Schneider from 1872

Wheat beer 5.4 % vol. alc., Original gravity 12.8 %

Schneider Weisse Alkoholfrei

Non-alcoholic. Light, fresh, sporty. Reddish-amber coloured, finished with top-fermenting yeast, this wheat beer has a fine white, persistent

head. It has a usual top-fermenting character with a malty taste, reminding a bit of caramel. Being a non-alcoholic wheat beer with plenty

of healthy minerals, it is the ideal thirst-quenching drink for hot summer days and after sports.

Reddish-amber colour · A light, fresh non-alcoholic wheat beer · Original top-fermenting yeast · de-alcoholisation after fermentation

· Created in: 2002 · Creator: Brewmaster Hans-Peter Drexler · Calories: 21 kcal/100 ml

Alcohol content: 0.3 % vol. alcohol

Schneider Weisse Kristall

Crystal. The clear one. Pearls from Bavaria. Light-coloured, crystal clear, this beer has a fine-pored head that adheres well to the glass. It has a fresh, top-fermented, strongly fruity aroma. On the tongue it is fresh, sparkling, clean and full-bodied. It finishes with a light, delicate taste of bitters leaving behind a spritzig-sour impression.

Shiny golden colour · Fresh, natural and sparkling · Filtered hence crystal clear · Created in 1990

· Creator: Georg V. Schneider

Wheat beer 5.3 % vol. alc., Original gravity 12.3 %

Schneider Weisse WeizenHell

Light-coloured wheat beer. With its light-honey colouring and streaked with fine top-fermented yeast, this beer has a fine-pored, stable head. It has a fresh, typically top-fermented clove-like aroma. On the tongue it is fresh, clean, harmonious and smoothly rounded. It finishes with a light, delicate taste of bitters leaving behind a spritzig-sour impression.

Light-honey colour · Refreshingly fruity and spicy · Original bottle or keg fermentation · Pure top-fermenting yeast · Created in 1994

· Creator: Georg V. Schneider

Wheat beer 5.2 % vol. alc., Original gravity 12.5 %

Aventinus Weizenstarkbier

Bavaria from its strongest side. This is a very intense wheat doppelbock with a complex spicy chocolate-like aroma with a hint of banana and raisins. On the palate, you experience a soft touch and on the tongue it is very rich and complex, though fresh with a hint of caramel. It finishes in a rich soft and lightly bitter impression.

Dark ruby colour · Complex spicy chocolate aroma · Original bottle fermentation · Created in 1907

· Creator: Mathilde Schneider

Wheat doppelbock 8.2 % vol. alc., Original gravity 18.5 %

Schneider Weisse Leicht

The light version of the Original. With light-honey colouring and streaked with fine top-fermented yeast, this beer has a fine-pored, persistent head that adheres to the glass. It has a fresh, typically top-fermented, fruity aroma. On the tongue it is fresh, clean, elegant and harmoniously rounded. It finishes with a light, delicate taste of bitters leaving behind an elegant, sour impression.

Light amber colour · Full flavoured, low in calories · Original bottle or keg fermentation · Pure top-fermenting yeast · Created in 1986

· Creator: Georg V. Schneider · Calories: 27 kcal/100 ml

Wheat beer 3.3 % vol. alc., Original gravity 7.8 %

www.schneider-weisse.de