



A Little Talk about Bavarian Wheat Beer

The difference between Bavarian wheat beer and Bavarian lagers is twofold: First, wheat beer is top fermented, lagers are bottom fermented; and secondly, whereas lagers use only Barley Malt, wheat beer also uses, you guessed it, wheat. Bavarian law states that wheat beer must have a minimum of 50% wheat malt to be called wheat beer. Hopf uses about 67% wheat malt and Schönram uses about 64%.

In contrast, American law states that a wheat beer only needs to contain 25% wheat malt. Many American breweries don't even use that much.

Even though the wheat content is higher in Bavarian wheat beer, it is actually the Bavarian yeast that gives it that unique spice and fruit character. In the Alps, the fruit flavors are more pronounced – banana, pear, mango and papaya. As you head north the yeast will develop more spice characters of clove and coriander. In former times wheat beer had a more hazelnut and chestnut flavor to it but that style has become a rarity. Schönram, however, still brews its wheat beer in the older style.

The American brewing community doesn't always use Bavarian yeast in its beers rather American Ale yeast, hence the distinct flavor difference between Bavarian and American wheat beers.

Our two breweries Hopf and Schönram do their first fermentation in open tanks and it takes about 4 to 7 days to completion. Once that is completed more yeast is added to the beer before it is bottled. The second fermentation and carbonation takes place naturally in the bottle. This bottle fermentation takes 10 to 14 days to complete. I don't know of any American wheat beers that go through a second fermentation in the bottle.

So, now you know where the taste difference comes from Bavarian wheat beers.

ANNOUNCEMENT

Uplifters Spirits is proud to announce the addition of **Bella Vista Beer Distributors** in Philadelphia to our family of distributors.

Bella Vista Beer Distributors
755 South 11th Street
Philadelphia, PA. 19147
215-627-6465

TALKBACK

Please drop Mark a line at talkback@upliftersspirits.com You can opt-in on *Mark Talks* newsletter at the same email.

MARK'S Restaurant Row

Cochon – Cajun Southern Cooking

My New York friend Eben Klemm recommended Cochon to me, as the first restaurant I must go to when we open up the Louisiana market. He was not exaggerating. What a fantastic experience.

Rumor has it Chef/Owner Donald Link is a tennis player. I tried to meet him to set up a hit but instead I got to try is Cajun Southern Cooking. If he can play as well as he can cook I might be in trouble.

What a tremendous traditional Cajun cooking. the Pig, and here it really rabbit, local oysters of Small Plates, Boucherie, and Bacon Sandwich? The whole menu. I am just to eat.



menu he has saluting He uses all parts of rules!!! He also has

course and even alligator. He has a combination of soups and salads, and Entrees. How about an Oyster creamy grits are amazing. I don't want to give away the suggesting this restaurant is worth a trip to New Orleans

I cannot wait to go back. This will be my first stop. New Orleans is now one of my favorite food cities in the country. Plus you can get great beer from the Bavarian Alps in all the best restaurants. They get it.

Prost,

Mark

Cochon

Cajun Southern Cooking

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New Orleans, LA. 70130

(504) – 588-2123



Hopf Weisser Bock Arrives November 17th

The nights are long in the town of Miesbach this time of year. Hopf brews a special beer to keep the Miesbachers' hearts warm in the winter chill.

Our Wheat Bock is Golden Red in color with a bit more spice on the palate but also a tropical fruit essence of Pineapple and Coconut. At 7%abv it makes the women in our village cheeks' glow and a warm cozy feeling comes over them. So look out boys!

We have a very limited amount this year so please ask your distributor early for your cases.